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Woman's Missionary Union
(West Chowan Baptist Association)

COOKBOOK

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In memory of Joe Mack Long
and
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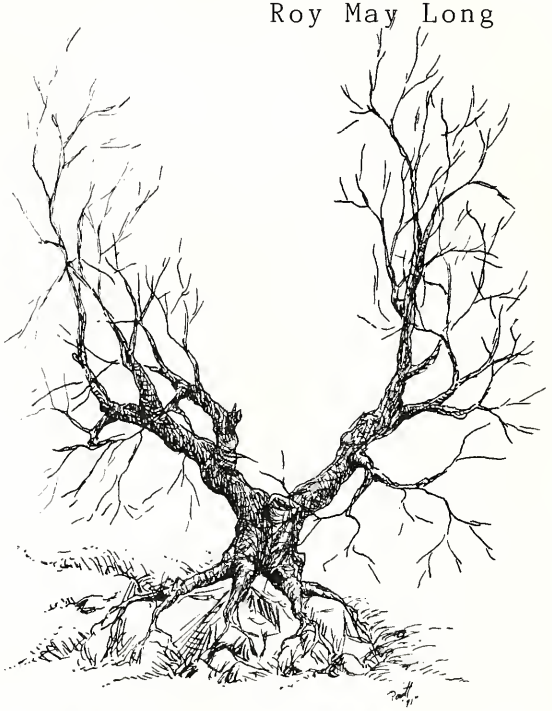

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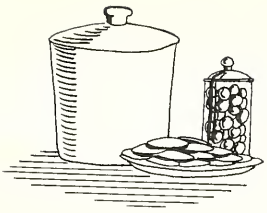

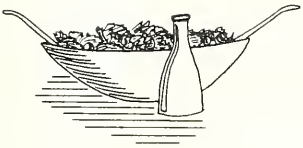

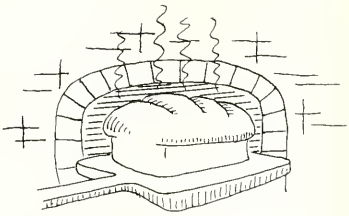

Woman's Missionary Union

(West Chowan Baptist Association)

COOKBOOK

Whitaker Library
Chowan College
Murfreesboro, North Carolina

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The Cookbook Committee wishes to acknowledge the whole-hearted cooperation of those in the "West Chowan Association's" (Woman's Missionary Union) who made this collection of recipes possible.

We deeply appreciate assistance given by many women in completing the book for printing.

Mrs. Ben Adams
Mrs. Freddy Carroll
Mrs. O.E. Early
Mrs. Walter Jones
Mrs. Jerome Tinkham
Mrs. R.G. Whitley

''America's Bi-Centennial Year''
of
The Woman's Missionary Union of
The West Chowan Baptist Association

Women of the Association have received many blessings from a great heritage of dedicated Christian love and service from our predecessors.

The Association's first meeting was held at Sandy Run Church in 1895. However, the first recorded minutes of the Women's Missionary Society begin with October 28, 1896, stating this was the second annual meeting. It was held at Brantley's Grove Church with six Societies responding to roll call.

Miss Grace Brown of Murfreesboro was President and Miss Margaret Little from Buckhorn was Vice President. Miss Little recorded the first minutes in absence of the Secretary, Miss Mollie Parker. There were thirty-six churches with organized societies in 1896.

The early meetings were held in conjunction with the annual West Chowan Baptist Associational Meetings. The women gathered in a Sunday School classroom to prayerfully promote missions.

The first recorded constitution dated 1910. Object: ''To encourage and uphold each other in acquiring knowledge of the work in the Lord's vineyard and helping to send the Gospel to the earth's remotest bounds.''

The Association's Women's Missionary Society records show that the organization began in 1895 in the West Chowan Association. Although many churches were organized in mission work in 1888. Even in earlier years, mission groups met before the organization developed.

Today, we have fifty-eight organized groups of Baptist Women. The terminology has changed from Women's Missionary Societies to Women's Missionary Union, which includes our youth organizations.

May we continue to ''Let Christ's Freedom Ring'' throughout the world, and serve to be ''Laborer's Together with God.''

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MEATS

The "main dish," the given title of meats on the dinner table, usually cost more than the other foods that grace the plate. In fact, the latest national food consumption survey by the USDA shows that more than one-third of the money U.S. families spend for food goes for meats. The range in costs of different types and cuts of meats is great, so careful selection can result in worthwhile savings.

In order to take advantage of the best buys at the meat counter, you need to be aware of the many cuts of meat available and how to use them in family meals. The economy of the particular cut of meat depends on the amount of cooked lean meat it provides as well as its price per pound.

Quite often the cut with a low price per pound is not the best buy in food value or in servings of meat provided. The amount of cooked lean meat, or the number of servings, for the price is what matters. A relatively high-price meat, for example, with little or no waste may be more economical than a low priced cut with a great deal of bone, gristle, or fat.

Different types and cuts of meat provide similar food value for equal-size servings of the cooked lean meat. Cooked lean meat from pot roast generally is as nutritious as that from steak; turkey as nutritious as veal; fish as nutritious as lean lamb. Servings of liver and other varieties of meat give a bonus of food value.

I. **Basic Retail Cuts** for all animals
   blade cuts (shoulder)
   rib cuts
   loin cuts - back bone
   sirloin cuts - hipbone
   arm cuts - arm bone
   breast cuts
   leg cuts

II. **Quality of Meat**
   The color and texture of the meat are key factors in determining quality. The best quality is associated with youth for tenderness, with lean meat that is well marbled (intermingling of fat with lean), and with color typical of the meat being judged.
   In beef, the lean should be bright red, firm and velvety to the touch. It has a thick white or creamy white, firm fat covering, and the meat is well marbled with little veins of fat. Quality pork has firm and tender lean meat with a pinkish cast and some marbling. The outside fat should be firm and snowy white. The lean of good lamb should be pinkish to deep red in color, firm and ine-textured, with an even covering of clear, white brittle fat and a great deal of marbling. Veal has a grayish-pink flesh and very little exterior fat, that is firm and creamy white with no marbling.

III. **Grade of meats**

All meat must be graded if it is to be shipped from state to state. Each graded carcass is stamped with a purple stamp with the legend "U.S. Ins'd & P'S'D."

Grades include:

A. **Prime** (beef, veal and lamb) Thick, velvety and well-marbled flesh with a waxy, smooth, white coating of fat.

B. **Choice** (beef, veal and lamb) Well-marbled meat with a smaller amount of the white waxy covering of fat. This is the best retail buy since smaller amount of waste with less fat and more meat for the money with no loss in the quality of the meat.

C. **Good** (beef, veal and lamb) This meat has a thinner fat covering which is softer and more oily, slightly amount of marbling. **Good** grade is a good buy for the budget-minded consumer.

D. **Standard** (beef and veal) Meat is covered with a very thin covering of fat, with a smaller amount of meat which has little or no marbling. The meat is tough and has a poor flavor when cooked.

TO MEASURE UP

3 teaspoons	=	1 tablespoon
4 tablespoons	=	¼ cup
8 tablespoons	=	½ cup
16 tablespoons	=	1 cup
1 cup	=	8 ounces
2 cups	=	1 pint
4 cups	=	1 quart
4 quarts	=	1 gallon

HOW MUCH IS A CAN?
(found on can label)

No. 2	=	2 ½ cups
No. 3	=	4 cups
No. 10	=	12 to 13 cups
No. 300	=	1¾ cups
No. 303	=	2 cups

2 tablespoons butter	=	1 oz.
½ cup butter	=	1 stick
12-14 egg yolks	=	1 cup
8-10 egg whites	=	1 cup
1 cup chopped nuts	=	1 lb.
15 marshmallows	=	¼ lb.
2¼ cups packed brown sugar	=	1 lb.
3½ cups sifted conf. sugar	=	1 lb.
11 crumbled graham crackers	=	1 cup
6½ tablespoons cream cheese	=	3-oz. pkg.
4 cups grated American Cheese	=	1 lb.
1 lemon	=	3-4 tablespoons juice
1½ tablespoons lemon juice or 1½ tablespoons vinegar added to sweet milk	=	1 cup sour milk

METRICS IN THE KITCHEN

METRIC CONVERSION FACTORS

Cups		Milliliters
2	=	500
1 ¾	=	450
1 ⅔	=	400
1 ½	=	350
1 ¼	=	300
1	=	250
¾	=	200
½	=	150
⅓	=	100
¼	=	50

Spoons		Milliliters
1 Tbsp.	=	15
½ Tbsp.	=	7.5
1 tsp.	=	5
½ tsp.	=	2.5
¼ tsp.	=	1.2
⅛ tsp.	=	.6
1 fl. oz.	=	30

Liters		
1 pint	=	0.47 liters
1 quart	=	0.95 liters
1 gallon	=	3.8 liters

COOKING TEMPERATURES FOR FOODS FAHRENHEIT AND CELSIUS SCALES

COOKING OPERATION	TEMPERATURE	
	Fahrenheit	Celsius
Baking: Oven temperatures		
Very slow	250-and 275	120 and 135
Slow	300 and 325	150 and 165
Moderate	350 and 375	175 and 190
Hot	400 and 425	205 and 220
Very Hot	450 and 475	230 and 245
Roasting: Internal Temperatures, Beef:		
Rare	140	60
Medium	160	70
Well-done	170	80
Deep-fat Frying:		
Chicken	350	175
Doughnuts, fish	350 to 375	175 to 190
Califlower, onions	375 to 385	190 to 195
Potatoes	385 to 395	195 to 200
Candymaking:		
Thread	230 to 234	110 to 112
Softball	234 to 240	112 to 115
Firm ball	244 to 248	118 to 120
Hard ball	250 to 266	121 to 130
Soft crack	270 to 290	132 to 143
Hard crack	300 to 310	149 to 154

Old Fashioned Recipes

CHOCOLATE FUDGE CAKE

Mrs. H.S. Banks
Ahoskie B.Y.W.

Found in grandmother cook book published by the WMU of the Christian Church, Suffolk, Va. 1800's. Miss Thompsie Holland's recipe grandmother's cousin.

Four eggs, one cup of melted butter, two cups of sugar, one cup of flour, and 2½ squares of melted unsweetened baking chocolate. Beat eggs lightly, add sugar, then pour in butter. Add flour and put in chocolate last. Flavor with vanilla and bake in shallow pan. When cold cut in squares and roll in powdered sugar.

OLD-FASHIONED POUND CAKE

Eunice Darden
Buckhorn B.W.

1 lb. butter - 2 cups
1 lb sugar - 2 cups
1 lb. of flour (all-purpose) - 4 cups
1 lb. egg - 9 large ones
1 tsp. lemon extract
1 tsp. baking powder
½ tsp. salt

Separate eggs. Beat egg yolks, then add sugar and beat until lemon color. In another bowl, cream butter, then add sifted flour with salt and baking powder and cream well. Add the egg and sugar mixture to this, and beat well. Add the lemon flavoring and egg white; mix well. Pour into greased tube pan and bake 1½ hours in slow oven. Measure or weigh ingredients for one cake - either way is very satisfactory.

SPOON BREAD

Beverly Carroll
Conway B.W.

- 2 cups milk
- 3 T. butter
- ¾ cup corn meal
- 1 teaspoon salt
- 3 eggs, separated

Heat milk, add corn meal and cook, stirring, until smooth and thick. Remove from heat; add butter and salt; allow to cool slightly. Blend in egg yolks; beat egg whites until stiff, fold in. Pour into greased 9-inch baking dish; bake in a 350 degree oven for 35 minutes, or until firm and light browned. Serves 6.

EGG BREAD

Lala Barrett
Buckhorn B.W.
Deceased
Submitted by
Mildred Whitley

- 2 eggs
- 2 c. corn meal (plain)
- ⅔ c. self-rising flour
- 1 tsp. salt
- 3 ½ c. hot water
- 10 T. shortening
- 1 tsp. baking powder

Preheat oven to 400 degrees. Put 2 T. shortening in deep dish or pan and heat. Beat eggs. Add meal, sifted flour with baking powder, salt, water and remaining shortening. Mix well. Pour into hot greased dish or pan. Bake for 35 minutes. Cut in squares to serve.

NORTH CAROLINA CORN PONE

Beverly Carroll
Conway B.W.

- 1 cup water-ground meal
- 1 T. lard
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup milk
- enough water to make soft batter

Mix ingredients well; bake or fry in pones (small cakes) until light brown. Bake at 400 degrees for 15 minutes.
(The first cornpone is said to have been baked in hot ashes on a shingle size piece of hardwood. For this reason, it is sometimes called "ashcakes." When it was baked on the metal part of a hoe, it was called a "hoecake.")

SHORT'N BREAD

Beverly Carroll
Conway B.W.

- 4 cups flour
- 1 cup light brown sugar
- 2 cups butter

Mix flour and sugar, add butter. Place on floured surface and pat to ½ inch thickness. Cut into desired shapes and bake in moderate over (325-250 degrees) for 20 to 25 min. Yield: 3 dozen 2" x 2" squares.

GRANDMA'S TEA CAKES

Mrs. D.G. Waters
Creech Memorial B.W.

- 1 cup shortening
- 1 teaspoon vanilla
- ¼ teaspoon soda
- 2 teaspoons baking powder
- 3 eggs
- 2 cups sugar
- ½ cup buttermilk
- Enough flour to make stiff dough.

Mix as any butter cake. Roll to ¼ inch thickness. Cut with biscuit cutter. Make hole in center of each with thimble. Bake at 350 degrees.

OLD FASHIONED COCONUT CAKE ICING

Mrs. T.B. Spence
Christian Harbor B.W.

For a 3 layer cake

- 3 cups sugar
- 3 T. white syrup
- ½ cup water
- ½ cup small marshmallows
- 2 fresh grated coconuts
- Milk from coconuts
- 4 egg whites

Cook sugar, syrup and water until it spends a thread. Don't overcook! Beat egg whites until real stiff and smooth, add marshmallows. Add boiling syrup to egg whites and beat until mixed well. Use hot coconut milk to moist layers. Spread layer of icing on cake layers, add grated coconut on layer, then repeat this for stacking the three layer cake.

SCRAPPLE

Luray Askew
Christian Harbor B.W.

Head, jowl and liver of one hog. Cook until tender and pick off with fingers and put back in broth. Season to taste with sage, black pepper, salt and red pepper. Let come to boil and thicken with 1 qt. of meal and 2 qts. of flour. Stir until it leaves the side of the vessel in which it is cooked. Pour into pans to mold. Slice and pan fry.

The above recipe comes from Captain Lloyd of Delaware (the home of scrapple) who settled in the Christian Harbor section of North Carolina in about the 1880's.

OLD FASHIONED TEA CAKES

Mabel Parke
Conway B.W.

3 eggs
½ c. shortening
1 cup sugar
Flavoring to suit taste
2 cups flour, self-rising

Place 2 cups of self rising flour in bread tray. Make a hole in center of flour. Then break eggs in hole of flour. Put in sugar, shortening and flavoring. Then start mixing with hand. Add more flour, if needed as you mix, and keep mixing until a soft dough. Pinch off small balls or roll out and cut with size glass you like. Place on baking sheet that has been slightly greased, and bake at 350 degrees until lightly browned. If balls are used mash out with bottom of glass that has been lightly floured. Nutmeg added to some of dough is good.

MOLASSES PUFFS

Virginia W. Hardison
Cashie B.W.

"This recipe came from Mrs. Effie Miller, who ran a tea room in Raleigh in the early 1900's"

1 cup molasses
2 cups flour
4 tablespoon shortening
1 egg
1 teaspoon soda
½ cup clabber milk or buttermilk
Cinnamon or spices for seasoning

Mix all ingredients together and bake in cupcakes pan with paper liners at 350 degrees.

BROWN SUGAR WAFER

Mrs. J.D. Bridgers
Conway B.W.

1 egg white beaten slightly
1 cup brown sugar
saltines

Mix together and spread thin on saltines. Place in 350 degrees oven until light brown. Children love them!

DEVIL FOOD CAKE

Blanche Kerr
Jackson B.W.

(This recipe is about 60 years old)

Sauce:

- 1 cup coca, or 3 square Bakers chocolate
- ¾ cup sugar
- 1 cup milk or water

Mix thoroughly and cook until it begins to thicken. Set aside to cool.

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 4 cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- vanilla flavoring
- ½ cup milk or water, sometimes less

Cream butter and sugar. Add eggs one at the time, beating well. Slowly add cooled sauce to this and alternate with flour. Mix well and bake in tube pan or in layers in moderate oven, 350 degrees. Frost as desired.

(OLD FASHION) NUT CAKE

Loretta Tinkham
Mt. Tabor B.Y.W.

- ¾ cups of butter
- 3 eggs
- 2 cups sugar
- 3 cups flour
- ½ teaspoon soda
- 1 tsp. cream tartar
- 1 cup milk
- 2 cups chopped pecans
- 1 tsp. vanilla
- pinch salt

Cream butter, and sugar slowly, and then cream together. Add eggs well beaten 5 minutes. Sift dry ingredients together several times, and add alternately with the milk. Add vanilla and beat well. Lastly add chopped nuts well floured. This makes one extra large cake or two medium loaf cakes. Use the above Icing for this cake.

ICING

Loretta Tinkham
Mt. Tabor B.W.

- 8 oz. Pkg. cream cheese
- 1 stick margarine
- 1-2 teaspoon vanilla
- 1 box confectioners sugar

Cream butter, and sugar slowly, and then cream together. Add eggs well beaten 5 mins. Sift dry ingredients together several times, and add alternately with the milk. Add vanilla and beat well. Lastly add chopped nuts well floured. This makes one extra large cake or two medium loaf cakes. Use the above icing for this cake.

FRUIT CAKE

Ruby Overton
Cashie B.W.

- 4 eggs
- 1 cup sugar
- 1 ½ cup milk
- ½ lb. butter
- 3 cups flour
- 2 tablespoons cocoa
- 1 cup syrup
- 1 cup peach perserves
- 1 cup pear perserves
- ½ lb. coconut
- ½ box raisins (Seedless)
- 2 pkgs. figs (chopped)
- 1 bottle cherries
- 1 pkg. citron
- 2 orange peel (candied)
- 2 lemon peel (candied)
- 2 apples (chopped)
- 2 oranges (chopped)
- 1 can crushed pineapple
- 1 teaspoon of all kinds of spices.
- 2 cups nuts (Pecans, English walnuts, Brazil Nuts)
- 1 sm. pkg. dates (chopped)

Take citron, orange and lemon peel, raisins, figs, dates. Put in bowl and add 1 cup flour. Mix well and let set over night. Next day mix all other ingredients and add floured fruits. Steam in oven for 2 hours and then dry out in oven 1 hrs.

VINEGAR PIE

(1-9 inch pie)

Mrs. T.B. Forehand
Colerain B.W.

- 1 ½ c. boiling water
- 9 T. cornstarch (make a paste)
- pinch salt
- piece of butter (size of an egg)
- 1 ½ c. sugar
- 2 egg yolks
- 1 tsp nutmeg
- 3 T vinegar

Make a paste of water, sugar, and cornstarch. Add remaining ingredients and cook until thick. Pour in baked crust. Cover with meringue.

(Living in West Virginia and not being able to have lemons on hand all the time as we do now, this pie was made substituting vinegar for the lemon and is almost as good as lemon. Some people like it even better. This recipe came from my mother, Lula G. Gibson.)

BUTTERMILK PIE

Rockie Lou Lassiter
Conway B.W.

- 4 eggs
- 2 cups sugar
- 2 tablespoons butter
- 1 goblet buttermilk
- a little cornmeal

Mix ingredients season with vanilla or lemon. Spread Damson preserves on top. Put on meringue and bake.

JEFF DAVIS PIES

Lucy P. Bullock

6 egg beaten
3 cups sugar
3 cups milk
2 tablespoons cornmeal
½ cup butter-room temperature
salt to taste
vanilla to taste

Mix ingredients well. Pour into unbaked pie crust. Bake at 350 F.

CITRON PIE

Tena P. Darden, Deceased
Submitted by:
Eunice Darden
Buckhorn B.W.

9 eggs
¾ c. butter
1¾ c. sugar
1 orange - the juice

Cream butter and sugar. Beat all the yolks with five whites light and add to creamed sugar, eggs and orange juice. Use remaining whites for meringue. To each egg white add 1 tablespoon cold water and 1 tablespoon sugar (4).

My Daddy's people are Amish and of German-Dutch decent. Their cooking was good and I have many happy childhood memories of eating this unique type of cooking. The following recipe is one that has been handed down for many years.

COTTAGE PIE

Mrs. Walter S. Jones
Conway B.W.

Bottom Part:

1½ cups sugar
1 pint water
1 egg
1½ cups syrup (white Karo or make your own syrup with sugar and water)
1 teaspoon of vanilla

Top Part:

1 cup milk, sour
2 cups sugar
½ cup lard (or any shortening)
1 egg
2 cups flour
1 teaspoon soda

Mix ingredients to bottom part and divide between 4 unbaked pie shells. Mix top part and divide and pour into the other mixture in pie crust. Bake at 350 degrees until a silver knife inserted into center comes out clean.
Note. Maple flavoring is also good in bottom part instead of vanilla, or use maple syrup instead of white syrup.

Did you ever wonder how the pioneers made pies when they had no ovens and only the fireplace to cook in? Well, here's one solution.

OLD FASHIONED BOILED APPLE DUMPLING

Thenia Cullipher
Riverside B.W.

Pastry (made as for biscuits)
Apples, pared and sliced
Sugar
Nutmeg
Cream (optional)

Put water into an iron pot in the fireplace and have it heating while preparing dumpling. Also heat water in the teakettle to be sure you have plenty boiling to cover the dumpling.

Get a cloth, about a yard square, depending on the size of dumpling you wish to make. Spread cloth on the table and flour generously. Put pastry in the middle of the cloth and roll out in a large round shape, turning several times. Do not roll too thin. Place apples in center of pastry and bring edges of pastry over apples, overlapping edges and pat firmly together. Be careful not to puncture pastry while covering apples. Tie lower right hand corner of cloth and top left hand corner in a firm knot on top of dumpling. Now tie other corners in same manner. Put dumpling into boiling water. Add some boiling water from teakettle, if needed to finish covering. Make sure it has plenty of water during the entire cooking period to keep the cloth from sticking to the pot.

The cooking time varies from about 30 minutes to an hour, according to the size of the dumpling and the variety of apples used. Lift dumpling out of pot with a very sturdy fork or other instrument by placing the fork under the knots. Untie knots and dump dumpling into servng container. Add sugar and nutmeg to taste while hot. Add other spices if desired. Plain cream may be added as it is served. Best when served warm.

This may be cooked on the stove. Put a trivet or something (I have used a plate) in the pot first to keep the dumpling from sticking to the pot, for most of our pots today are not so thick as the iron pot.

LEMON FILLING

Mrs. H. McD. Spiers (Deceased)
Submitted By:
Mrs. Linwood Whitley
Buckhorn B.W.

Juice of two lemons
1 ½ c. sugar
4 egg yolks
½ c. flour
1 ½ c. boiling water
2 tsp. grated lemon rind
3 T. butter
pinch of salt

Put water in double boiler and let come to a boil. Beat egg yolks lightly, add sugar, flour, lemon juice and rind. Pour boiling water over mixture. Return to double boiler and cook until thick. Add butter just before removing from double boiler. Cool. (Fool-proof)

OLD FASHIONED PERSIMMON PUDDING

Margaret Haste
Cashie B.W.

Mix: 2 cups sugar

Grate: 1 cup sweet potato in 2 cups milk.
Sift: 2 cups flour

2 cups persimmon pulp
2 eggs, beaten

2 teaspoon baking powder
½ teaspoon salt

Add: dry ingredients and milk and potatoes alternately to egg mixture.
Blend: ¾ cup butter, melted
Pour into two 9 inch pans. Bake at 350 for 30 to 40 minutes.

OLD TIME CHOCOLATE PUDDING

Evelyn B. Hoggard
Holly Springs

2 cups milk
¾ cup sugar
¼ cup flour
¼ tsp. salt

2 egg yolks
2 Tbsp. margarine
2 tsp. vanilla
1 ½ block chocolate
2 eggs whites and 1 Tbsp. sugar

Melt margarine. Beat egg yolks. Combine all ingredients (except egg whites and 1 Tbsp. sugar). Cook over med. heat until pudding thickens. Pour into oven proof dish.

Beat egg whites and sugar until it forms a stiff peak. Spoon over pudding, cook in 300 degree oven until brown. Serves 6.

CUSTARD PIE OR MILK CUSTARD

Mrs. Roy Martin
Conway B.W.

pie shell
3 eggs slightly beaten
¾ cups granulated sugar

¼ teaspoon salt
2 ½ cups bottled milk
1 teaspoon vanilla or nutmeg

Combine the eggs, sugar and salt. Add the milk and vanilla or nutmeg. Pour into the raw pastry shell. Bake at 450 degrees in a preheated over 30-40 minutes or until a silver knife inserted in the center comes out clean.

BOILED CUSTARD

Mrs. Lala Barrett (deceased)
Submitted By
Mrs. Linwood Whitley
Buckhorn B.W.

2 c. milk
¼ c. sugar
2 eggs
½ tsp. vanilla
pinch salt

Heat milk in a double boiler. Beat eggs, add sugar and salt. Stir and add slowly the hot milk to the egg mixture. Return to the double boiler, cook until mixture coats a spoon, stirring all the time. Remove from hot water at once. Cool and add vanilla.

Serve as a dessert by itself, or as a sauce over fruit, gelatin or puddings.

BAKED CUSTARD

Mrs. Linwood Whitley
Buckhorn B.W.

Follow steps 1, 2 and 3 in boiled custard above. Add the vanilla. Pour into a buttered baking dish or individual custard cups. Set in a pan of hot water and bake in 350 degrees oven, until set (when the point of a knife comes out clean) about 25 to 35 minutes. Serve hot or cold.

CHRISTMAS SALAD OR STEWED SUGAR SALAD

Mrs. J.D. Bridgers
Conway B.W.

Boil together until it spins a thread:
2 cups sugar
1 cup vinegar

Pour over:
2 envelopes Knox Gelatin dissolved in ½ cup pineapple juice

Cool a little and add:
1 can pineapple (crushed) drained
6 small chopped cucumber pickles
1 cup chopped nuts

Add food coloring to desired color. Let set until partly jelled and pour in molds (individual or dish). Place in refrigerator until ready to unmold and serve.

I like to color it green and serve on lettuce and garnish with little cheese pumpkins made as follows:

Grate cheese and make into balls about 1 inch size. With tines of fork make indentions to look like pumpkins. Stick whole cloves spice in one end.

Or

Cherry Flowers:

Cut three Maraschino Cherries nearly to bottom and spread sections to resemble flowers.

MAMA'S FIELD PEA STRETCHER

Lillie Mae Watson
Conway B.W.

- 1 qt. field peas
- ¼ to ½ lb. ground or stew beef cut into real small pieces
- 1 c. tomatoes
- 1 ½ tsp. sugar
- 1 ½ pt. water
- 1 med. Irish potato
- 1 small onion diced
- ½ to 1 c. corn (opt.)
- Salt and pepper to taste

If you are using canned peas, cook the raw ingredients for about 10 min. before adding peas. If you are using stew beef cut in real small pieces and cook until tender before adding other ingredients. This is not a soup. Try it. You'll like it. Serves 8 to 10 people or more.

Note: My mother came from a large family and after she was married she lived with my father's mother and and father. They used to have a lot of company to just drop in at meal time. They knew my mother would always come up with something to eat and she always did. This was her way of stretching the meal. My mother's name was Mrs. Beulah Martin Futrell.

PORK CHOPS WITH SPANISH RICE

Mrs. J.D. Bridgers
Conway B.W.

- 6 or 8 pork chops (seasoned with salt and pepper)
- 6 or 8 slices of onion about ⅓ inch thick
- 2 to 3 cups cooked rice
- ⅔ cup catsup
- ½ cup water, add more if needed to keep moist

Brown chops in small amount of oil. Remove from pan and pour off grease. Return to pan and place a slice of onion on each spoon rice over this and add ⅔ cup catsup and ½ cup water or enough catsup to suit your family. Cover and cook slowly until chops are tender, about 5 minutes.

CHICKEN DRESSED AS TERRAPINS

Retha Askew Mizelle
Colerain B.W.

Boil a fine, large, tender chicken. When done, and while yet warm, cut it from the bones into small pieces, as for chicken salad. Put it into a stew-pan with one gill of boiling water. Then stir together, until perfectly smooth, one-fourth pound butter, one teaspoon flour and the yolk of one egg. Add to the chicken half at a time, stirring all well together. Season with salt and pepper. After letting it simmer about ten minutes, add one spoon of vinegar and send to table hot.

(From Aunt Sophronia's Scrap-Book, *The Complete Home,* 1881)

GREEN CORN FRITTERS

This is a "recipe" of our beloved Lottie Moon, missionary to China.

Mrs. Walter S. Jones
Conway B.W.

Six ears of boiled corn grated, three eggs; beat the yolks; mix with the corn; season with pepper and salt; add two even tablespoons of sifted flour; beat the whites to a stiff froth, and add also. Fry as fritters, in hot lard. Serve upon a napkin laid upon a flat dish. Another way: Grate four ears of corn; beat five eggs separately; stir the yolks with the corn; two teacups of flour, sour milk sufficient to make a batter thick as rice batter cakes, half a teaspoonful of soda; add the whites last, beaten to a stiff froth. Fry as fritters, or bake as griddle cakes.

LEMONADE

Retha Askew Mizelle
Colerain B.W.

This is a very important drink during our hot summers. If freely used in the spring there would be far less of biliousness and fevers of which to complain. It is more wholesome when only moderately sweet. Roll the lemons, divide in halves, and squeeze them into your lemonade pitcher. Then slice the halves into the pitcher, strewing them as you drop them in with granulated sugar. Let the lemons and sugar lie for an hour, this extracts the flavor of the rinds. A bit of ice laid on top of lemons and sugar improves them. After an hour or so add what water you want for lemonade, stir well for five minutes, and then it is ready for drinking, all the oil and acid of the fruit being set free.

(This recipe from *The Complete Home,* Aunt Sophronia's Scrap-Book, 1881)

COCONUT CANDY

Retha Askew Mizelle
Colerain B.W.

Grate the meat of a coconut, and having ready two pounds of finely sifted sugar (white) and the beaten whites of two eggs, also the milk of the nuts, mix altogether and make into little cakes. In a short time the candy will be dry enough to eat.

Appetizers

FRUIT BALLS

Euzellia Tillery
Olivia Bridgers
Conway B.W.

- 1 box cut up dates
- 1 stick margarine
- 1 cup chopped nuts
- 1 cup brown sugar
- 1 cup flaked coconut
- 2 cups rice crispies

Cook margarine, sugar and dates until smooth. Remove from stove and add coconut, nuts, and Rice Crispies. Roll into balls and roll in ½x sugar or granulated sugar. Put in refrigerator overnight.

SWEET POTATO BALLS

Naomi Hughes
Creech Memorial B.W.

- 2 ½ cups cooked mashed sweet potatoes
- ¼ cup small marshmallows
- 2 tablespoons melted butter
- ¼ teaspoon salt
- ½ cup chopped nuts
- ⅓ cup honey

Mix the sweet potatoes, salt, marshmallows and nuts. Roll into small balls. Combine the butter and honey. Roll potato balls in this mixture. Place in baking dish and bake 20 minutes in 350 degree oven.

PORKY SPHERES (SAUSAGE BALLS)

Janie Croom
Creech Memorial BW

- 1 pound sausage
- 10 oz. cheddar cheese
- 3 cups bisquick

Place sausage and cheese at room temperature. Mix all ingredients and roll into balls. Bake at 300 degrees for 20 minutes. Serve hot.

SAUSAGE BALLS

Lois Byrum
Colerain B.W.

- 1 lb. ground sausage
- 12 oz. sharp grated cheese
- 3 cups Bisquick

Mix ingredients together. Roll into small balls. Put in preheated 350 degrees F. oven for about 20 minutes.

CHEESE STRAWS

Mrs. Hubert Beach
Menola BW

1 cup sifted all purpose flour
½ cup butter or margarine
½ c. plain flour
1 cup shredded cheddar cheese
3 tbsp. cold water

Sift flour and baking powder into a bowl. Cut in butter and cheese. Add water and mix well. Fill cookie press. Form straws on ungreased cookie sheets, using star plate (no 2). Cut into desired lengths. Bake at 375 degrees for 8 to 10 minutes. Remove at once to cooling racks.

CHEESE STRAWS

Janie Hoggard
Connaritsa B.W.

1 lb. sharp cheddar cheese
½ t. salt
4 c. plain flour
1 lb. corn oil margarine
½ t. red pepper

Grate cheese and mix with margarine. Add other ingredients. Make straws by using cookie press and bake at 350 until golden brown.

CHEESE-OLIVE BALLS

Olivia Bridgers
Mabel Parke
Conway B.W.

1 cup finely shredded cheddar cheese
¼ teaspoon paprika
¼ cup butter, softened
¾ cup all purpose flour
36-40 tiny pimento stuffed olives, drained.

Mix first three ingredients. Add flour. Mix until smooth and well blended. Cover and let stand 15 mins. at room temp. Measure level teaspoon and 1 ½ in. diameter. Put olive in center and cover, roll to smooth edges. Put on ungreased cookie sheet. Chill 10 min. Bake at 375 degrees for 20-25 min. Freeze before baking. Bake unthawed.

CHEESE BALL

Nell Hobbs Beale
Jackson B.W.

2 8 oz. packages cream cheese
1 8 oz. can crushed pineapple (well drained)
1 cup nuts chopped very fine
¼ cup green pepper chopped very fine
2 tablespoons onion juice
1 tablespoon Seasoning Salt

Mix all ingredients and roll into a ball and place in refrigerator until slightly firm. Roll in finely ground nuts and serve with your favorite crackers.

CHEESE BALL

Helen F. Howell
Buckhorn

1 block cheddar cheese (16 oz.)
1 onion, small
2 dashes garlic salt
1 block cream cheese (8 oz.)
dash of seasoning salt
6 T. salad dressing (or more)

Grate onion, cheese and cream cheese. Add salt, garlic and seasoning. Mix in salad dressing. Stir well, then knead and shape into ball. Let stand at least one hour or longer before serving.

SAUSAGE AND CHEESE BALLS

Mrs. J.D. Bridgers
Conway B.W.

1 pound sausage (ground)
10 ounces sharp cheese
3 cups bisquick

Mix all together and make into balls about 1 inch. Bake 350 degrees oven about 25 to 30 minutes.

SAVORY SAUSAGE-CHEESE BALLS

Antoninette Hollomon
Murfreesboro B.W.

1 lb. hot bulk sausage
1 8 oz. pkg. milk chedder cheese, grated.
3½ cups biscuit mix

Combine ingredients and mix well with hands until thoroughly blended. Roll into party size balls and bake at 350 degrees 15 to 18 minutes. Makes about 125 balls, depending upon size desired.

CHEESE DELIGHTS

Myrtle Davis
Meherrin B.W.

½ cup butter
2 cups N.Y. state sharp cheese grated fine
1 tsp. salt
¾ cup pecans or English Walnuts ground fine
1 cup plain flour
¼ tsp. paprika

Mix butter and grated Cheese thoroughly. Mix nuts with flour and salt, pour into Cheese-butter mixture. Blend and knead thoroughly. Divide and roll into two parts about silver dollar size in diameter. Wrap in clear plastic wrap and refrigerate over night or longer. Slice thin and bake in 325 degrees oven 8 to 10 min. Remove and sprinkle with paprika.

NUTTY CHEESE BALL

Susan Thomas
Ahoskie B.Y.W.

- 1 lb. mild cheese
- 1 lb. cream cheese
- ½ cup chopped pecans
- 1 t. garlic salt

Let cream cheese get to room temperature. Grate mild cheese and add to cream cheese. Mix together. Add garlic salt and chopped nuts. (Save a few nuts to roll cheese ball in.) Shape into ball or log. Refrigerate. Before serving, let the ball get to room temperature.

CHEESE WAFERS

Lou Evans
Conway B.W.

- ½ lb. cheese grated
- ½ t. salt
- ¼ lb. butter
- 1 ½ c. flour

Cream together, add flour and salt. Make into rolls. Wrap in waxed paper, chill, slice thin. Bake in 350 degree oven until slightly browned.

CHEESE BALL

Mrs. Doyle Rawls
Menola B.W.

- 2 cups grated sharp cheese
- 3 oz. cream cheese
- 3 tbls. mayonaise
- 2 tbls. onion (opt.)
- ½ cup finely chopped pecans
- ½ tp. worchestershire
- 3-5 dashes celery salt
- dash garlic salt

Mix well; roll in pecans; sprinkle with parsley and press. Chill.

CHEESE BALL

Marjorie Danile
Seaboard B.W.

- 2 8 oz. pkgs. cream cheese
- 1-2 teasp. worchestershire sauce
- dash garlic salt
- dash sugar
- ½ lb. sharp cheddar cheese
- dash onion salt
- dash table salt
- red pepper to taste
- chopped nuts

Grate cheddar cheese. Let all ingredients come to room temperature. Mix all together in mixer bowl and mix well with mixer beaters. Let stand overnight in bowl in the refrigerator. Next day roll into ball and roll in chopped nuts.

CHEESE BALL

Dorethea E. Joyner
Christian Harbor B.Y.W.

- 2 cups grated sharp cheese
- 1 3-oz. pkg. cream cheese
- Dash garlic salt
- 3-5 dashes celery salt
- ¼ cup chopped olives
- 2 T finely chopped onion
- ½ t. worchestershire sauce
- 3 T mayonnaise
- Chopped pecans or parsley

Mix all ingredients, except pecans or parsley. Chill and make into ball and roll in chopped pecans or parsley. Serve with assorted crackers.

RICE KRISPY CHEESE WAFER

Meredith Lee
Woodland B.W.

- 2 cups grated sharp cheese
- 2 sticks margarine
- 2 cups all-purpose flour
- 2 Rice Krispies
- red pepper (to taste)

Mix cheese and margarine. Add flour. Mix well. Add cereal with hands. Shape into small balls. Flatten with fork. Bake on ungreased pan. 375 degrees for 10 minutes. ½ of this recipe works well.

HORSERADISH DRIED BEEF ROLLS

Sandy Everett
Ahoskie

- 1 jar or pkg 3 oz. dried beef
- 1 pkg. (3 oz.) cream cheese
- squeeze of lemon
- 1 dash of fresh spring onion (optional)
- 1 dash worchestershire sauce, salt, & pepper
- 1 rounded teaspoon horseradish

Beat the cream cheese with some of the liquid from the horseradish. Add a smidgeon of salt and pepper. Put all of the other ingredients in and mix well. You may have to add small amount of milk if necessary to spread. Open beef out and spread mixture on sliced beef (not too thickly). Then, roll beef up. You may want to add a dash of cayenne pepper, if you like your hors d'oeuvres spicy. Put in refrigerator to harden. Later cut in bite size rolls with sharp knife. Makes about 24 rolls. Can spear with toothpicks. These are delicious and keep well.

SAUSAGE BALLS

Mrs. Amos Archer
Buckhorn B.Y.W.
Mary Losson
Brantley's Grove B.W.

- 1 lb. hot sausage
- 4 C. Dry Biscuit Mix
- ½ lb. Grated Sharp Cheese

Work uncooked sausage into biscuit mix. Add grated cheese and mix well. Roll into balls. Bake on ungreased cookie sheet at 350 degrees for 15 to 20 minutes. Makes approximately 100 balls. Freeze well.

NUT BUTTER BALLS

Evelyn Ricks
Conway B.W.

- 1 cup soft butter or margarine
- ¼ to ½ cup granulate, powdered, or confectioners' sugar (amount depends on taste)
- ½ teasp. salt
- 1 teasp. almond extract, or 2 teasp. vanilla extract
- 2 cups sifted all-purpose flour
- 1-2 cups finely chopped or ground walnuts, peacans, almonds, black walnuts, Brazil nuts or filberts.

Mix butter with sugar until creamy. Add salt, extract, flour, nuts; mix well. Refreigerate until easy to handle. Start heating oven to 350 degrees F. Using fingers shape dough into 1" balls or 1" to 2" x ½" rolls, triangles, or creasents. Place on ungreased cookie sheet. (Or drop level tablespoonfuls onto cookie sheet.) Bake 10 to 12 min., or until light brown. While cookies are warm, roll in graulated or powdered sugar or fine cookie crumbs. These keep well.

SCRAMBLE (PARTY MIX)

Gloria Jean Thum
Winton B.Y.W.

- 2 16 oz. mixed salted nuts
- 1 12 oz. pkg. Wheat Chex Cereal
- 1 10 ½ oz. pkg. Cheerios
- 1 6 ½ oz. pkg. Rice Chex Cereal
- 1 5 ¼ oz. pkg. slim pretzel sticks
- 1 6 ½ oz. pretzel bits
- 2 c. salad oil
- 2 T. Worchestershire Sauce
- 1 T. Garlic salt
- 1 T. seasoned salt.

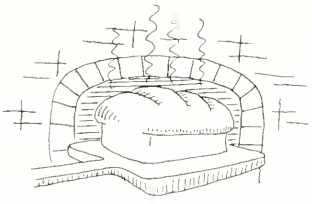
Mix all ingredients in very large roaster. Bake in very slow oven (250 degrees) for 2 hours, stirring and turning mixture with wooden spoon every 15 minutes (be careful not to crush cereals). Makes about 8 quarts.

PENNIES FROM HEAVEN

Helen H. Stephenson
Jackson B.W.

- 1 teas. sugar
- 1 ¾ sticks margarine (room temp.)
- 8 oz. cracker barrel cheese (grated)
- dash cayenne pepper
- 2 cups Rice Krispies
- 2 cups plain flour

Mix margarine and grated cheese. Add flour and pepper. Work well. The dough will be stiff. Add rice krispies and mix well. Bake 30 minutes in 275 degree oven.



Bread

MAYONNAISE BISCUITS

Mrs. H.K. Taylor
Buckhorn B.W.

- 1 C. self-rising flour
- ½ C. milk (any kind)
- 2 T. mayonnaise (level)

Make up regular mixture using above ingredients. Drop mixture (by pieces) on to greased pan. Cook at whatever temperature you usually bake your regular biscuits.

SWEET POTATO BISCUITS

Olivia McKinley
Winton B.W.

- 2 c. sifted flour
- 2 t. baking powder
- ½ t. soda (scant)
- 2 T. sugar (I use ¾ c.)
- ½ t. salt
- 2 T. Crisco
- 1 c. mashed sweet potatoes
- 1 c. buttermilk (approx.)

Sift dry ingredients. Cut in Crisco. Add sweet potatoes and sufficient buttermilk to make a soft dough. Knead gently on lightly floured board. Roll out and cut. Bake at 450 degrees until golden color.

BISCUITS FOR TWO

Mrs. Della Randolph

- 1 cup all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tbsp. salad oil
- ½ cup milk

Combine dry ingredients in a small bowl. Mix oil and milk; pour into dry ingredients and stir until almost smooth. Turn dough out on a lightly floured board or pastry cloth. Knead about 6 strokes. Roll dough to about ½ inch thickness, cut with biscuit cutter and place on a lightly greased baking sheet. Bake at 425 deg. about 15 min. or until golden brown. Yield 6 biscuits.

ANGEL BISCUITS

Mrs. Marian Bridgers
Jackson B.W.

5 cups unsifted plain flour
2 tablespoons sugar
3 teaspoons baking powder
2 teaspoons salt
1 teaspoon soda
1 cup Crisco
2 packages dry yeast
4 tablespoons warm water
2 cups buttermilk

Dissolve yeast in warm water and add to buttermilk. Sift together flour, sugar, baking powder, soda and salt. Cut in Crisco and buttermilk and yeast mixture. Mix well. Roll dough ½ inch thick and cut with biscuit cutter. Place thin pat of butter or margarine on ½ biscuit then fold. Place on greased pan and let rise 3 to 4 hours. Bake at 475 degrees for 10 to 15 minutes.

CHEESE BISCUITS

Miss Marritta Hoggard
Cashie B.W.

1 lb. sharp cheese
1 lb. butter or margarine
3 cups flour (plain)
1 tsp. salt
½ tsp. sugar
1 tsp. dry mustard
¼ tsp. cayenne pepper

Grate cheese. Have cheese and butter at room temperature. Mix well. Roll out between wax paper. Cut small biscuit. Top with half pecan. Bake at 350 degrees for 20 minutes.

CHEESE BISCUITS

Dorothy Holloman
Harrellsville B.W.

2 sticks margarine or butter
2 cups plain flour
½ t. salt
10 ozs. sharp cheese grated
2 cups rice krispies
dash of cayenne pepper

Mix butter and flour. Add cheese. Mix well. Add 2 cups rice krispies, dash of cayenne pepper. Shape into balls the size of hickory nuts - flatten out. Bake at 325 degrees for 18 - 25 minutes.

DINNER ROLLS

Marion Bridgers
Jackson B.W.

1 package dry yeast
1¼ cups lukewarm water
½ cup sugar
1 egg
2½ teaspoons salt
½ cup shortening or margarine
3½ cups all purpose flour

Dissolve yeast in ¼ cup of lukewarm water. Add shortening, salt sugar, and egg mixed. Then add to flour. Add remaining water and knead well. Grease dough and put in a greased bowl, and let rise until double in size. Punch down, knead and make rolls. Let rise until light. Bake at 375-400 degrees until brown.

EASY DINNER ROLLS

Virginia Cobb
Buckhorn B.W.

1 teaspoon of salt
¾ c. water
6 T. crisco or margarine
1 pkg. yeast
¼ cup warm water
1 egg, beaten
6 T. sugar
½ c. cold water
3¾ c. unsifted plain flour

Heat ¾ c. water; stir in crisco until melted. Cool to lukewarm. In bowl, dissolve yeast in ¼ c. warm water; add egg, salt, sugar and ½ c. cold water. Add lukewarm crisco mixture; stir in flour to make a moist dough. Cover tightly; refrigerate dough at least over night. Dough may be kept in refrigerator for several days. To use, cut off amount needed and shape as desired. Place in greased pan. Cover; let rise in warm place, free from draft, until double in bulk, about one to two hours. Bake in 450 degree oven 10 to 14 minutes.

SELF-RISING FLOUR ROLLS

Rev. and Mrs. John Wood

1 cup warm water
1 cake yeast dissolved
1 egg
2 tablespoons sugar
¼ cup liquid shortening
3½ cups self-rising flour (more if needed)

Let rise 1 hour. make into rolls, dip in butter. Let rise for 2 hours.

ICE BOX ROLLS

Mary Turner

2 yeast cakes
1½ cups warm water
½ cup sugar
½ cup shortening (liquid)
2 eggs, beaten
6 cups plain flour (add 2 cups at a time)
2 teaspoons salt

Mix ingredients as listed in large mixing bowl. Let rise until double in size. Knead and make out with biscuit cutter and let rise 2 hours or until double in size.

ROLLS

Marie B. Clinton
Winton B.W.

- 7 ½ c. flour (sifted)
- 1 T. salt
- ½ c. crisco
- ½ c. sugar
- 2 ½ c. lukewarm water
- 2 pkgs. dry yeast

Blend together flour, salt, and Crisco. Next mix sugar, water and yeast. Let stand about 5 minutes. Then pour your liquid's into flour and knead for about 5 minutes. Cover bowl and let rise until double in size. Then mash dough down and make out your rolls and place in pan and cover and let rise again about 3 hours. Cook on 400 degrees for 20 minutes.

NOTE: If you would like to prepare these rolls ahead of time for a special meal, just follow directions. After you make out your rolls and put in pan, you can put foil over then and freeze them before they rise, then when you are ready for them just take then out and set in a warm place to rise about 4 hours. If you need your pans before this you can always take rolls after they have been frozen over night and put in bags and use when needed.

CHEESE AND BREAD SOUFFLE

Mrs. Arthur Greene
Ahoskie B.W.

- 3 eggs - dash of salt and red pepper
- 2 cups milk
- 2 tsp. mustard (dry mustard)

Beat the above together. Remove crust from 8 pieces of bread. Grate ¾ cup of strong cheese. Butter bread and place on oblong casserole, a layer of bread and a layer of grated cheese and repeat. Pour the above mixture over bread and cheese. Let it all stand overnight in the refrigerator. Bake about 30 or 35 minutes at 350 degrees. It puffs up just as a souffle.

REFRIGERATOR ROLLS

Mrs. Leslie Spruill
Buckhorn B.W.

- ½ cup Crisco
- ½ cup sugar
- 2 eggs
- 1 cake or pkg. yeast
- 1 ½ cups warm water
- 5 ½ cups plain flour mixed with 1 ½ tsp. salt

Cream together Crisco and sugar. Add eggs and mix well. Dissolve yeast in warm water and stir in alternately with flour, using just enough flour to hold mixture together. Knead on lightly floured board for a few minutes. Shape into a ball and let rise in a large greased bowl in a warm place until double in bulk. Place a damp towel over bowl after punching dough down, and put in refrigerator until it rises again. (About 2 to 3 hrs.) Make out shape desired and place in greased pans. Let rise about 2 hrs. in warm place. Bake at 350 degrees. This dough may be kept in refrig. for several days.

POTATOE ROLLS

Clarene Glover
Galalia B.W.

- 1 cup mashed potatoes
- 1 cup flour
- ¾ cup shortening
- ½ cup sugar
- ½ teaspoon salt
- 2 well beaten eggs
- 1 cup scalded milk
- 1 yeast cake

Mix potatoes, 1 cup flour, shortening, sugar and salt. Add eggs and milk, cooled to lukewarm. Dissolve yeast in ½ cup lukewarm water and add to first mixture. Cover and set in a warm place to rise 2 hours. Add six cups flour. Knead until smooth and elastic to the touch. Cover and set in a warm place to rise again 1 ½ hours. Knead, roll out ¼ inch thick. Cut with biscuit cutter, fold like Parker House rolls. Let rise 1 ½ hours. Bake 20 minutes 450 degrees.

QUAKER ROLLS

Mrs. Henry Brown
Menola B.W.

- ⅔ cup sugar
- ½ cup shortening (2 sticks margarine)
- 2 cups milk
- 1 cup (1 white potato cooked in small amt. of water and mashed)
- 1 pkg. dry yeast in 1 cup water

Mix above ingredients. Add enough plain flour to make a soft consistency. Let rise to double it's bulk. Add 1 tbsp. salt and flour to make dough consistency. Let rise to double its bulk. Make out in rolls and let rise. Bake in 350 degree oven. Can be stored in plastic bags in freezer for use at any time you want them.

CORNBREAD

Mrs. Verna Bracy
Sandy Run B.W.

- 4 cups meal
- 6 slices white bread
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1 pint water

Mix bread with water. Add meal, pepper and salt. Mix well. Add more water if needed for a good dropping consistency. Drop by teaspoons into hot deep fat. Brown.

PONE BREAD

Mrs. Linwood Mitchell
Colerain B.W

- 2 tsp. salt
- 4 c. meal
- ¼ tsp. soda
- 6 c. boiling water
- ¼ c. white sugar
- ½ c. flour
- ½ c. shortening
- 1 pint molasses

Scald the above with 6 cups boiling water. Add 1 pint of molasses. Stir 15 minutes to get smooth. Pour into a hot greased round tube pan. Bake in oven at 325 F. for 1 ¼ hours. Leave in oven 10 minutes after heat has been turned off. Take out of oven, cover with damp cloth and let stand in pan 1-2 hours. This is a specialty from Hyde County.

HOT SWEET BREAD

Ethelyn Britt
Harrellsville B.W.

- 2 cups flour
- 1 cup sugar
- 4 tbsp. butter
- 1 tsp. vanilla
- 1 cup warm milk
- cinnamon

Mix flour, sugar and melted butter in mixing bowl with hands until crumbly like meal. Take out ½ cup of mixture and save til later. Add milk to rest of mixture, stir lightly, not enough to dissolve all crumbs. Pour in greased pan. Add cinnamon to the ½ cup mixture and sprinkle on top of mixture. Cook at 375 degrees until lightly brown on top. Serve hot.

SPANISH CORNBREAD

Mrs. J.E. Phelps
Hortons B.W.

- 1 cup creamed corn
- 2 eggs
- ½ cup milk
- ½ cup salad oil
- dash of salt
- 1 cup cornmeal
- 1 tablespoon sugar (optional)
- 1 teaspoon soda
- 4 diced hot peppers (optional)
- 1 cup grated cheddar cheese

Mix all ingredients except peppers and cheese together and pour about half of mixture into 8 - inch baking pan (grease if desired, not necessary). Sprinkle hot peppers and grated cheese over top and then add rest of cornmeal batter. Bake at 350 degrees for 30 minutes or until brown. Serves 6.

DATE NUT LOAF

Jane E. Godwin
Mt. Tabor B.W.

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 3 cups all-purpose flour
- ¼ t. salt
- 1 t. soda
- 2 T. orange juice
- ½ c. buttermilk
- 1 c. chopped dates
- 1 c. chopped nuts
- 1 cup grated or flaked coconut
- Orange sauce

Cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour and salt and set aside. Add soda and orange juice to buttermilk. Add dry ingredients to creamed mixture alterntely with buttermilk, beginning and ending with flour mixture. Stir in dates, nuts, and coconut. Spoon mixture into a greased 10 in. tube pan and bake at 350 degrees for 1 to 1¼ hours, or until cake tests done. Remove from pan and drizzle with Orange Sauce while cake is still hot.

ORANGE SAUCE

- 2 T. grated orange rind
- 2 cups powdered sugar
- 1 cup orange juice

Mix well together and spoon over Date Nut Loaf Cake while it is still hot.

BANANA BREAD

Josephine Perry
Bethany B.W.

- 1¼ c. sugar
- 2 eggs
- 2 c. self-rising flour
- 1 t. vanilla
- 1 t. soda dissolved in 1T. warm water
- 1 stick margarine
- 3-4 bananas mashed

Cream sugar, margerine. Add eggs beat well. Add Flour, bananas mix, add soda, water, and vanilla. Bake at 325 degrees for 1 hour or until done. Top with 1 cup sugar and ½ cup milk cooked together. Pour over bread. Put ½ cup chopped nuts over the bread.

EGG BREAD

Hazel Felton
Winton, B.W.

- 1 T. heaping Crisco melted in bowl in which to be cooked
- 1 scant cup of meal
- ½ t. salt

Scald meal just enough to moisten, pour melted crisco from bowl into meal and add 1 full cup cooked hominy grits or rice, 1 egg (well beaten), 1 cup buttermilk, 1 heaping teaspoon baking powder, ½ teaspoon soda. Bake in oven at 350 degrees for 1 hour.

ZUCHINI BREAD

Connie Floyd
Mt. Tabor B.W.

- 1 cup oil
- 3 eggs
- 2 cups sifted flour
- 2 cups sugar
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 3 tsp. cinnamon
- 1 tsp. vanilla
- 2 cups peeled, grated squash

Mix oil and eggs, add sugar, add sifted flour and other dry ingredients. Add squash and vanilla. Pour into 2 greased loaf pans. Bake at 325 for 1 hour. Nuts or raisins may be added.

CORN-CHEESE BREAD

Mrs. W.D. White
Colerain B.W.

- 3 medium onions sliced
- 1 pkg. corn muffin mix
- ½ c sour cream
- 3 T butter or oleo
- 1 c creamed canned corn
- ½ c process cheese (grated or chopped)

Heat oven to 425 degrees. Saute onion in butter in 9 x 9 x 2 pan. Prepare mix according to directions using canned corn for milk. Pour in same pan used to saute onion. Put onions on top or mix. Sprinkle cheese on top. Bake about 40 minutes or until golden. Good dish for lunch or dinner.

WHOLE WHEAT BREAD

Mrs. Elvin Curle
Buckhorn B.W.

- 3 C. luke warm water
- 2 pkg. of dry yeast
- ½ c. honey
- 1 c. dry milk

Mix these four ingredients together and add: 4 C. whole heat flour and beat 100 strokes or until thoroughly mixed. Cover with a damp towel and let rise. Then add:

- 1 ¼ T. salt
- ¼ C. oil

Sprinkle and fold in 4c. whole wheat flour and mix by hand. Place in oiled bowl and let rise. Knead the dough with oiled hands and place in two oiled loaf pans and let rise. Bake in 350 degree oven about 40 minutes or until done.

DOUGHNUTS

Lou Wilson
Ahoskie B.Y.W.

1 can biscuits (cut hole)
½ inch deep oil, medium high

Cook until golden brown on both sides, about 2 minutes. Drain on a paper towel.

Glaze:

½ cup confectioner sugar
2 tbsp. milk

Stir sugar and milk together. Will cover 10 biscuits.

SPOON CORN BREAD

Maude White
Harrellsville B.W.

1 cup boiling water
½ cup yellow cornmeal
½ teaspoon salt
½ tablespoon butter
1 cup milk
2 eggs

Slowly add the cornmeal to the boiling water, stiring constantly. Cook until thick. Remove from the fire and add the salt and butter. Then add milk and beaten egg yolks. Fold in beaten whites and place in a greased shallow baking dish, 6 ½ x 10 x 2 inches. Yields 6 servings.

OLD FASHIONED SPOON BREAD

Ruth F. White
Colerain B.W.

Mix together:

3 eggs, stiffly beaten
4 c buttermilk
½ c. shortening

Add sifted:

1 c corn meal
1 tsp salt
1 tsp sugar
1 level tsp soda

Mix together thoroughly; pour in greased baking dish. Bake 350 degrees for 45 minutes.

ELLA'S SPOON BREAD

Elizabeth Wade
Colerain B.W.

1 c boiling water
½ c whole milk
1 ½ tsp baking powder
2 eggs
½ c white corn meal
½ tsp salt
1 T soft butter
1 ½ T sugar

Pour 1 c boiling water over meal. Beat in milk. Add salt, baking powder, butter and well beaten eggs and sugar. Pour into buttered casserole. Bake until just set in 400 degree oven 20 - 25 minutes.

BANANA BREAD

Mrs. Ernest Johnson
Ahoskie B.W.

¼ cup butter
1 cup sugar
2 eggs
2 large bananas or 3 small
1 cup nuts
2 cup flour (plain)
1 tsp. soda
pinch salt

Cream butter and sugar and beat in eggs one at a time. Then add flour, salt and soda, bananas and nuts. Cook about 350 degrees for 50 to 60 minutes.

BANANA NUT BREAD

Sandy Holloman
Colerain B.W.

½ c. self rising flour
⅔ c. granulated sugar
½ c. pecans
1 c. bananas (approx. 2 ripe ones mashed)
1 egg lightly beaten
½ c. melted shortening

Grease loaf pan. Sift flour, add sugar and nuts. Mix well. Combine bananas, egg and shortening. Stir into dry ingredients and mix until smooth. Pour batter into loaf pan and bake approximately 30 minutes at 400 degrees 'til nice and brown. Cool and cut. Freezes very well.

BANANA NUT BREAD

Millie Britton
Galatia B.W.

½ cup shortening
3 eggs beaten
3 bananas crushed
1 teaspoon soda
1 cup sugar
1 tablespoon sour milk
2 cups sifted flour
⅛ teaspoon salt
½ cup chopped nuts

Cream shortening and sugar until fluffy. Add well beaten eggs, bananas and sour milk. Sift flour and soda and salt together. Add to banana mixture. Fold in nuts and bake in loaf pan 1 hour at 350.

FLUFFY BATTER BREAD

Mrs. Rockie Lou Lassiter
Conway B.W.

2 eggs
1 cup sweet milk
1 cup buttermilk
2 Tbsp. melted butter
½ cup corn meal, sifted with 2 tsp. baking powder
½ tsp. salt
½ tsp. soda

Beat eggs with sweet and butter milk. Melt butter in baking dish in which bread will be baked. Have oven hot before adding dry ingredients to liquids. Have greased dish hot before adding batter bread. Put at once into hot (450) oven. Bake until firm in center, 20 to 30 minutes.

GOLDEN ROD TOAST

Virginia Parker
Winton B.W.

4 slices bread
2 c. white sauce
2 hard cooked eggs

Arrange toast on platter. Keep it hot. Remove shells from eggs. Press yolk through sifter. Add chopped whites to sauce. Pour over toast. Sprinkle yellow over it and serve.

WHITE SAUCE

1 T. butter
1 T. flour
few grains of pepper
1 c. milk
¼ t. salt

Melt butter in top of double boiler. Add flour and cook until it bubbles. Add milk and cook until thick.

PUMPKIN BREAD

Evelyn Alexander
Connaristsa Baptist B.W.

3 ½ c. flour
2 t. cinnamon
1 c. oil
2 c. pumpkin
3 c. sugar
2 t. baking powder
1 t. nutmeg
4 eggs
1 ½ t. salt
⅔ c. water

Sift dry ingredients together. Mix pumpkin, water, oil, and eggs together. Pour into dry ingredients and mix well. Pour into 2 greased 9 x 5 x 3 loaf pans. Bake in 350 oven (preheated) one hour and 15 minutes or until toothpick inserted in middle of loaf comes out clean. Remove from oven and cool in pan. Good with coffee.

PUMPKIN BREAD

Naomi Hughes
Creech Memorial B.W.

2 cups sugar
2 ½ cups flour
2 teaspoons baking soda
1 cup nuts
1 cup raisins
1 egg
½ teaspoon salt
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon allspice
½ cup oil
1 small can pumpkin

Mix ingredients thoroughly. Bake in two loaf pans at 325 degrees for 1 hour.

PUMPKIN BREAD

Gloria Jean Thum
Winton B.W.
Mrs. Billy T. Mobley
Ahoskie B.W.

- 3 c. sugar
- 1 c. salad oil
- 4 eggs, beaten
- 2 c. pumpkin
- 1 t. baking powder
- 2 t. soda
- 2 t. salt
- 3 ½ c. all purpose flour
- ½ t. ground cloves
- 1 t. ground cinnamon
- 1 t. ground nutmeg
- 1 t. ground allspice
- ⅔ c. water
- 1 t. vanilla flavoring
- ⅔ c. nuts, optional
- ⅔ c. raisins, optional

Combine, sugar, oil and beaten eggs. Add pumpkin and mix well. Sift together dry ingredients and add to pumpkin mixture. Add water, beat thoroughly. Add vanilla flavoring, nuts and/or raisins, if used. Mix well and pour into greased loaf pans (makes 3 loaves). Bake at 350 degrees for 1 hour.

LIGHT AND FLUFFY PANCAKES

Mrs. Blannie Britton
Lasker B.W.

- 1 egg
- 1 cup milk
- 2 TBsp. cooking oil
- 1 ½ cups self-rising flour
- 1 ½ scant TBsp. sugar
- 1 scant TBsp. baking powder
- dash salt

Mix all ingredients and cook. (Will keep in refrigerator if sealed tightly for 5 or more days)

PANCAKES

Elizabeth B. Parker
Winton, B.W.

- 2 eggs well beaten
- 2 ½ t. baking powder
- 2 cups flour (plain)
- 2 T. sugar
- salt
- 1 ½ c. milk
- lump of butter

Sift dry ingredients. Add to eggs and milk, add butter. Beat until smooth.

OLD-FASHIONED GINGERBREAD

Marion Smith
Buckhorn B.W.

- 1 c. molasses
- 3 T. butter or other melted shortening
- 1 c. water
- 1 tsp. soda
- 1 tsp. baking powder
- 3 C. flour
- 1 heaping T. ginger

Mix all together and bake in greased pan in 325 degrees oven about 25 minutes or until done. Good with ice cream or hot sauce.

GINGERBREAD

Eva Miller
Riverside B.W.

- ½ cup sugar
- 1 egg
- ½ cup shortening
- 1 ½ teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon cloves
- ½ teaspoon salt
- 2 ½ cups plain flour
- 1 cup molasses
- 1 cup hot water
- 1 cup nuts (optional)

Cream shortening and sugar. Add egg and molasses. Add dry ingredients. Add hot water last. Bake 350 degrees for 35 minutes.

SIMPLE PANCAKES

Mrs. Jimmy Hoggard
Holly Springs

- 2 cups sifted flour
- ⅓ cup sugar
- 2 Tbsp. brown sugar (optional)
- 1 tsp. salt
- 3 eggs (beaten)
- ¼ cup veg. oil
- 1 ¾ cups milk (add more for smoother texture)

Combine all dry ingredients. Stir in milk, eggs and oil. Beat until mixture is smooth. Cook on ungreased griddle (pancakes are ready to turn when bubbles open top surface. Serves 5-6).

RICH BLUEBERRY MUFFINS

Beverly Carroll
Conway B.Y.W.

- 2 cups sifted self-rising flour
- ½ cup sugar
- 2 eggs, beaten
- ½ cup cooking oil or melted shortening
- ½ cup milk
- 2 cups washed blueberries

Sift flour with sugar into mixing bowl. Combine eggs, oil and milk. Make a well in center of dry ingredients. Add liquid ingredients all at once; mix only until all dry ingredients are moist. Fill well-greased muffin cups two-third full. Spoon blueberries into cups for an even distribution of fruit. Bake at 400 degrees for 15 to 20 minutes, until golden brown. Yields 12.

CRACKLING BREAD

Thenia Cullipher
Riverside B.W.

- 2 cups pork cracklings
- 1 ½ cups water
- 1 ½ cups corn meal
- 1 cup cold water
- ⅔ cup shortening
- ¾ teaspoon salt

Put 1 ½ cups water in pan with cracklings. Bring to boil and remove from fire. Mix in most of the corn meal, then add water, salt, shortening and remainder of corn meal. Use tablespoon to drop into oblong patties in a greased 9'' x 13'' pan. This makes about 12 patties. Cook in preheated oven at 500 degrees for 30 minutes, then reduce heat to 450 degrees for 10 minutes, or until bread is brown and crisp.

CRACKLING CORNBREAD

Ann Casper
Creech Memorial B.W.

- ½ teaspoon salt
- 1 ½ cups cornmeal
- ½ cup flour
- 2 teaspoon baking powder
- ½ cup cracklings
- 1 egg (beaten)
- 1 ½ cups milk

Sift together cornmeal, flour, baking powder and salt. In another bowl combine egg, milk and cracklings. Combine with dry ingredients. Beat well and pour into greased pan. Bake in moderate oven until done.

DRESSING

Estelle Boone
Galatia B.W.

Put into an iron fry pan 2 cups water. Let come to a boil. Then put into water enough corn meal to make a thick mush.

Add:

- 1 cup finely cut celery
- a little onion
- 1 stick margarine - cook for about 5 min
- ½ of small loaf bread.

Pour over bread enough hot water or stock to soften. Add to meal mixture in pan. Add 3 beaten eggs, 1 can condensed chicken soup, salt and pepper to taste, a little parsley flakes if desired. Mix well. Put into pans and bake at 375 until brown.

FOWL STUFFING

Myra Barrett
Galatia B.Y.W.

- 10 homemade biscuits
- 1 large envelope of crackers
- 2 eggs
- chopped celery
- broth from fowl

Crumble biscuits and crackers into large bowl. Add beaten eggs and desired amount of celery. Add broth until mixture forms paste-like consistency. Salt and pepper to taste. pour into greased 12'' x 9'' pan. Bake at 350 for 30 minutes.

CORNMEAL MUFFINS

Mrs. Dan Snipes
Menola B.W.

- 1 cup meal
- 4 tbsp. butter
- 4 tsp. baking powder
- 1 cup flour
- 2 eggs
- 1 tsp. salt
- 2 tbsp. sugar
- 1 cup milk

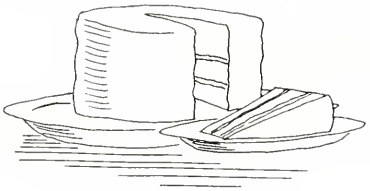
Put 1 cup cornmeal in a bowl and pour in 1 cup hot water. Stir well. Add 4 tbsp. butter. Mix thoroughly. Cover. Let stand 1 hour. Sift together 4 tsp. baking powder, 1 cup flour (plain), 1 tsp. salt, and 2 tbsp. sugar. Mix 2 beaten eggs with 1 cup milk and into this stir flour. Combine with cornmeal mix. Bake in muffin pans at 350 degrees.

CORN MUFFINS

Julia Britton
Galatia B.W.

- ⅓ cup shortening
- ⅓ cup sugar
- 1 beaten egg
- 1 ¼ cups milk
- 1 cup sifted flour
- ½ teaspoon salt
- 1 cup corn meal

Combine shortening and sugar; add egg and milk. Add flour, salt and corn meal, stirring only enough to mix fill greased muffin pans ⅔ full; bake in hot oven (425) 25 minutes. Makes about 1 dozen.



Cakes

PIG-PICKIN' CAKE

Vivian Andrews
Brantley's Grove B.W.

Meredith Lee
Woodland B.W.

Linda Howell
Lucy Eure
Buckhorn B.W.

Dorethea E. Joyner
Christian Harbor B.W.

Celia Ann Stroud
Brantley's Grove B.W.

1 box Duncan Hines Yellow Cake Mix
½ cup Crisco oil
4 eggs
1 can mandarin orange slices, juice and all

Mix well. Cook in two or three layer cake pans at 350 degrees until done. Cake will pull away from sides and straw inserted in center will not stick.

Filling

1 instant vanilla pudding
1 lemon (juice)
1 large can crushed pineapple
1 large Cool Whip

Mix first three ingredients. Fold in Cool Whip. Refrigerate until all eaten because of the Cool Whip.

MOLASSES CAKE

Jane M. Taylor
Christian Harbor B.W.

½ c. butter or oleo
1 c. sugar
1 egg
2 cups sifted all-purpose flour
¾ c. sour milk or buttermilk
½ t. baking soda
½ t. cinnamon
½ t. nutmeg
½ t. salt
¾ c. molasses
1 t. baking powder

Cream butter, add sugar gradually, beating til light. Add egg and beat thoroughly. Sift dry ingredients and add alternately with liquids to creamed mixture. Beat til smooth. Pour batter into greased pan (8 x 8 x 2-in.). Bake in preheated oven at about 325 degrees for 45 minutes.

Icing

Mix ¼ c. hot water and ½ c. sugar and pour over cake. This makes cake moist.

MOTHER'S FRUIT CAKE

Mrs. B.J. Traywick
Mars Hill B.W.

- 5 eggs
- ½ lb. butter
- 1 cup sugar
- 1¾ cup flour
- 2 teaspoon baking powder
- ¾ lb. glazed pineapple
- 1 cup coconut
- 4 cups nuts
- ½ oz. vanilla flavoring
- ½ oz. lemon flavoring

Cream butter and sugar. Add eggs one at a time beating well after each egg. Add flavoring. Mix fruits and nuts and mix well with flour. Bake in greased and floured 10'' tube pan at 250 degrees for 2½ hours or until done when tested with wooden pick.

SNOWBALL CAKE

Madge Jenkins

- 16 oz. angel food cake, cut in large pieces
- 1 16 oz. can crushed, drained pineapple
- 1 small can coconut
- 1 small jar cherries, drained and cut in pieces
- 1 pkg. cream whip

Whip dream whip. Mix and stir all ingredients into whip. Mold and shape. Ice with cool whip. Sprinkle top with coconut.

DUMP CAKE

Mrs. Wingate F. Smith
Meherrin B.W.

- 1 large can pie filling (peach or cherry)
- 1 small can pineapple (undrained)
- 1 box yellow cake mix
- 2 sticks of melted butter or margarine
- 3½ ounces of shredded coconut

Spread pie filling in bottom of pan. Spread pineapple on top of pie filling. Dump in cake mix and spread it out. Pour the butter or margarine on top. Sprinkle coconut on top of shortening. Bake at 400 degrees for 1 hour.

PLAIN CAKE

Mrs. Cecil Lowe
Colerain B.W.

- ½ lb. butter
- 5 eggs
- 3 c. cake flour
- ½ tsp. salt
- 1 stick margarine
- 1 c. pet milk
- 1 tsp. baking powder
- 1 tsp. vanilla flavoring
- 1 tsp. lemon flavoring

(You can vary flavoring by using all lemon, vanilla, or almond.)

Cream butter, margarine and sugar. Add eggs one at a time. Sift flour, baking powder and salt together. Add flour and milk alternately, beginning and ending with flour. Add vanilla and lemon flavoring. Grease and flour tube pan. Bake at 300 degrees 1 hour and 30 minutes. Do not preheat oven.

HELEN'S DELIGHT

Nancy Clinton
Winton B.W.

- 2 c. sugar
- 2 c. flour
- 1 stick margarine
- ½ c. shortening
- 4 T. cocoa
- 1 c. water
- 1 t. soda
- ½ c. buttermilk
- 2 t. cinnamon
- 1 t. vanilla
- 2 eggs
- dash salt

Mix together, sugar and flour in large bowl. In sauce pan, bring margarine, shortening, cocoa and water to a boil. Pour mixture over the flour and sugar and mix well. Add soda to buttermilk, cinnamon, vanilla, eggs and a dash of salt. Bake for 20 minutes in 400 degrees oven in a greased shallow pan, 17 x 11''. Five minutes before cake is done mix the following ingredients together in sauce pan:

- 1 stick margarine
- 4 T. cocoa
- 6 T. milk (can)
- 1 t. vanilla
- 1 c. chopped nuts

Bring ingredients to a boil and add 1 box confectioners sugar, mix well and spread over hot cake. Can be served hot.

CARAMEL CAKE

Mrs. Linwood Whitley
Buckhorn B.W.

- 2 c. sifted self-rising flour
- 1 ⅓ c. sugar
- ½ c. shortening
- ⅔ c. water
- 2 eggs
- ⅓ cup water
- 1 tsp. vanilla

Mix thoroughly by hand or mixer the flour, sugar, shortening with ⅔ c. water. Blend well. Add eggs one at a time. Add ⅓ cup water in small amounts, mixing well. Add vanilla. Pour into 2 9'' layer pans lined with greased wax paper and floured. Bake in 375 degrees oven for 35 minutes. Cool layers on cake rack. Ice with following frosting:

CARAMEL FROSTING

- 3 c. light brown sugar
- 1 c. milk
- 3 T. corn syrup (light)
- 1 tsp. vinegar
- 1 tsp. vanilla
- 1 c. nuts, cut (optional)
- 3 T. Butter or margarine

Combine sugar milk, butter or margarine, syrup, vinegar in a saucepan. Bring to a boil, stirring constantly until sugar is dissolved. Cook slowly until a small amount forms a soft ball in cold water. Remove from heat and let cool to lukewarm. Add vanilla. Beat until mixture thickens. Add nuts if desired. Spread on layers, top and side of cake. If frosting becomes too thick, add small amount of milk.

MOLASSES CAKE

Ruth Gardner
Winton B.W.

- 1 c. sugar
- 1 c. Crisco oil
- 2 eggs
- 1 c. water
- 3 c. self-rising flour
- 2 heaping teaspoons cinnamon
- 1 c. molasses

Mix sugar and oil, add eggs and beat well. Add molasses and water, add flour and cinnamon and mix well. Pour in greased, floured pans. Bake at 350 degrees for 30 minutes.

COFFEE CAKE

Ruth Bridgers
Jackson B.W.

- ½ cup brown sugar
- 4 tsp. cinnamon
- ½ cup chopped nuts
- 1 pkg. Duncan Hines Golden Cake mix
- 1 pkg. Jello vanilla instant pudding
- 4 eggs
- ½ cup Buttery Wesson Oil
- 1 tsp. vanilla
- 1 small carton sour cream

Mix the brown sugar, cinnamon and chopped nuts together and set aside. Combine the remaining ingredients and beat 7 minutes in the mixer. Put ⅓ of the sugar mixture on the bottom of a well greased tube pan. Pour ½ of the batter into the pan. Add ⅓ of the sugar mixture. Pour in the rest of the batter. Add the rest of the sugar mixture on top. Bake at 350 degrees F. for 60 to 70 minutes.

SUNDAY COFFEE CAKE

Margaret Adams
Mrs. Hurley Hedgepeth
Buckhorn B.W.

Topping:

- ½ cup sugar
- ¼ cup sifted all-purpose flour*
- ¼ cup softened butter
- 1 tsp. cinnamon

Combine sugar, flour, butter and cinnamon. Mix lightly with fork until crumbly. Set aside.

Batter:

- 1½ cups sifted all-purpose flour*
- 2½ tsp. baking powder
- ½ tsp. salt
- 1 egg
- ¾ cup sugar
- ⅓ cup melted butter
- ½ cup milk
- 1 tsp. vanilla

Combine flour and baking powder and salt. Set aside. Beat egg with rotary beater until frothy. Then beat in sugar, melted butter, milk and vanilla. With spoon beat in flour mixture until well blended. Pour batter into a greased 8 x 8 x 2 inch baking pan or a 9 x 1½ inch round layer cake pan. Sprinkle topping evenly over batter. Bake 25 to 30 minutes in a 375 degrees F. preheated oven. Serves nine.

*Sift before measuring.

APPLE CAKE

Patricia Hughes
Ahoskie B.Y.W.

- 3 eggs
- 1 ½ cups Wesson Oil
- 2 cups sugar
- 3 cups plain flour
- 1 tsp. salt
- 3 cups hard, raw apples
- 1 cups nuts
- 1 tsp. vanilla
- 1 tsp. soda

Beat eggs and add sugar and oil. Add dry ingredients. Stir in apples, nuts and flavoring. Bake for 1 hour in a 10'' tube pan at 350 degrees F.

FRESH APPLE CAKE

Thelma Piland
Winton B.W.

- 1 ¼ c. crisco oil
- 2 c. sugar
- 2 eggs, beaten
- 1 T. vanilla
- 3 c. sifted all-purpose flour
- 1 ¼ t. baking soda
- 1 t. cinnamon
- ½ t. nutmeg
- 1 t. salt
- 3 c. chopped tart apples
- 1 c. chopped nuts
- 1 c. raisins

Combine oil, sugar, eggs, vanilla, flour, baking soda and salt. Beat well. Add apples and nuts. Turn into a well greased 9 inch tube pan. Bake in heated 325 degree oven 45 minutes. Blend juice of 1 lemon with 1 cup of confectioners sugar until smooth. Spread over warm cake.

FRESH APPLE CAKE

Mrs. Otis Early
Ahoskie First Baptist B.W.

- 1 ½ cups cooking oil
- 2 cups sugar
- 4 eggs
- 3 cups flour plain
- 1 teaspoon soda
- 1 teaspoon salt
- 2 teaspoons vanilla
- 3 cups diced raw apples
- 1 cup chopped pecans

Mix oil, sugar and eggs together. Add flour soda and salt to egg mixture. Add vanilla, apples and nuts. Pour into tube pan that has been greased and bake at 345 degrees for 1 ½ hours.

Glaze

- 1 stick butter of margarine
- 1 cup brown sugar
- ¼ cup milk

Mix ingredients and cook slow for 10 minutes. Add vanilla to taste. Cool and pour over cake.

FRESH APPLE CAKE

Eva White
Colerain B.W.

- 2 cups sugar
- 3 cups cake flour
- 1 tsp. baking soda
- 2 cups chopped nuts
- 1 ½ cups Wesson Oil
- 1 tsp. salt
- 3 cups diced apples (peel on)
- 3 eggs

Whip sugar and oil together. Sift flour, salt and soda together. Add alternately flour and eggs to sugar mixture. Add apples and nuts. Bake in tube pan at 350 degrees for about 1 hour.

FRESH APPLE CAKE

Mrs. Bates King
Mt. Tabor B.W.

Maude Brinkley
Brantley's Grove B.W.

- 2 cups sugar
- 1 ½ cups salad oil
- 3 large eggs
- 3 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 ½ tsp. vanilla
- 3 cups diced, peeled cooking apples
- 1 cup chopped black walnuts
- 1 cup flaked coconut

Mix together sugar and oil; add eggs. Set aside ½ cup flour; add rest of flour to sugar mixture with soda, salt and vanilla. Combine apples, nuts and coconut; toss with remaining ½ cup flour. Add fruit to batter. Turn into greased and floured 10 inch tube or bundt pan. Bake in 350 degree oven 1 hour and 20 minutes. Remove from pan; while cake is warm drizzle glaze over cake.

Orange Glaze

- 1 can frozen orange juice concentrate undiluted -(6 oz.)
- 1 cup confectioner's sugar
- 1 tsp. grated orange rind
- 1 T. flaked coconut

In saucepan, warm juice; add sugar and stir to dissolve. Add orange rind and coconut for glaze for Fresh Apple Cake.

FRESH APPLE CAKE

Ima Bracy
Creech Memorial B.W.

- 3 cups apples, peeled, and diced
- 1 ½ cups crisco oil
- 2 cups sugar
- 3 eggs
- 2 ½ cups plain flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 tablespoons baking powder
- 1 tablespoon cinnamon
- 1 teaspoon vanilla
- 1 cup walnuts
- 1 cup pecans
- 1 cup raisins
- 1 bottle cherries drained well (large size)

Mix flour, salt, soda, baking powder, and cinnamon together first. Pour oil in bowl, add sugar and eggs. Beat well, then add all ingredients together and bake in a tube pan until done at 300 degrees. (mix with spoon)

APPLE CAKE

Cream 2 cups sugar, 1 cup butter or margarine. Add - 4 beaten eggs, 2 tsps. soda in 1 cup strong coffee. Sift together: 3 cups flour, 2 tsps. cinnamon, 1 tsp. cloves, 2 tsps. cocoa, 1 tsp. salt.

- 1 cup raisins
- 2 cups apples, raw
- 1 cup nuts

Soak raisins in hot water for 15 minutes and drain. Add to sifted ingredients: 2 cups apples, raisins, 1 cup nuts. Combine above ingredients and bake in 350 degree oven for 45 minutes. This will bake in a small loaf pan or a 9 ½ x 13. Frost if desired with a powdered sugar frosting.

FRESH APPLE CAKE

Mrs. John H. Parker
Jackson B.W.

- 1 cup salad oil
- 2 cups sugar
- 3 eggs
- 3 cups plain flour
- 1 teaspoon salt
- 1 teaspoon soda
- 2 teaspoons vanilla
- 4 cups chopped apples
- 1 ½ cups chopped walnuts

Combine oil, sugar and eggs. Mix well. Sift dry ingredients together and combine with liquid. Mix well. Add vanilla. Fold in 4 cups finely chopped apples and 1 ½ cups chopped walnuts. Bake in 2˝ layers at 325 for 45 minutes.

Frosting

- 1 stick butter or margarine
- 1 8 oz. package cream cheese
- 1 lb. 10x sugar
- 1 teaspoon lemon flavoring

Cream butter or margarine and cream cheese. Add sugar and mix well. Add flavoring and spread between layers and over cake.

SPICY MOIST APPLE CAKE

Jackie Stike
Creech Memorial B.W.

- 3 eggs
- 1 cups nuts
- 1 cup cooking oil
- 3 cups regular flour (plain)
- 3 cups slice apples
- 1 t. soda
- 1 t. salt
- 1 t. nutmeg
- 1 t. cinnamon
- 2 cups sugar

Mix all ingredients well. Bake at 350 degrees for 40 minutes in a 13 x 9 x 2" pan.

Topping

- 1 cup brown sugar
- 1 stick margarine
- ¼ cup milk

Bring all ingredients to a boil in sauce pan and pour over slightly cake. (Make several holes in cake with a fork so topping will go down into cake.)

SOCK-IT-TO-ME-CAKE

Nellie Simpson
Galatia B.W.

- 1 pkg. golden butter cake mix
- 1 cup sour cream

Add: 4 eggs and Blend Well.
In a second bowl Mix:

- 3 tablespoons brown sugar
- ½ cup sugar
- ⅔ cup oil (Wesson)
- 1 teaspoon cinnamon and ½ cup chopped nuts

Grease tube pan well. Put ⅓ batter in pan and add ½ nut mixture. Add another ⅓ batter and the rest of the nut mixture and then balance of batter. Cook at 325 for one hour.

Glaze

- 1 cup powdered sugar
- 12 tablesppons milk.
- 2 teaspoons vanilla

Mix together and pour over warm cake.

PINEAPPLE NUT CAKE

- 1 ¾ cups sugar
- 1 ¾ cups plain flour
- 1 teaspoon soda
- 2 eggs well beaten
- 1 large can crushed pineapple including juice

Icing

- 8 oz. cream cheese
- ½ stick margarine
- 1 teaspoon vanilla
- Box 10X sugar

Combine top 5 ingredients. Pour in Oblong dish. Bake 325 degrees for 35 to 40 minutes. To make icing combine cream cheese, margarine, vanilla and sugar. Spread on cake. Sprinkle with chopped nuts.

1-2-3-4 CAKE WITH CHOCOLATE ICING

Jennie V. Holloman
Christian B.W.

- 1 cup milk
- 2 cups sugar
- 3 cups flour
- 4 eggs
- 2 sticks margarine

Cream together the sugar and margarine. Add 1 egg at a time and mix well after each egg. Add ½ cup milk and 1½ cups flour and mix. Add remaining milk and flour and mix well. Add vanilla flavoring and bake in 350 degree oven until done.

Icing

- 1 cup sugar
- 3 tablespoons cocoa
- 1 tablespoon flour
- 1 egg
- 3 cups milk
- vanilla flavoring

Mix together the sugar and cocoa. Add flour and egg and flavoring and mix well. Heat milk, add mix and cook until thick. Add 1 cup nuts.

ONE, TWO, THREE, FOUR CAKE

Maggie Bridgers
Creeksville B.W.

- ½ cup shortening
- 1 cup milk
- 2 cup sugar
- 1 tsp. vanilla
- 4 tsp. baking soda
- 3 eggs
- 4 cups cake flour

Cream butter and sugar. Add beaten eggs. Sift dry ingredients together and add alternately with milk. Add vanilla and bake in a cake pan at 350 degrees, about 25 minutes.

WATERGATE NUT CAKE

Nettie Lee Hoggard
Holly Springs

- 2 cups sugar
- 2½ cups flour
- 3 eggs
- ½ cup veg. oil
- 1 cup ginger ale
- 1 pkg. Royal instant Pistachio pudding mix
- ½ cup chopped almonds

Combine all and beat 4 minutes. Put in grease tube pan and cook at 350 degrees for 40-45 minutes. Let cool. Remove from pan and slice to make 2 layers.

Frosting

- 1 large container of whipped topping (approx. 2 cups)
- 1 box Royal Pistachio pudding mix
- 1 cup cold milk
- ¼ cup chopped almonds

Blend all ingredients and beat well. Fill cake and top. Refrigerate until topping sets (1 hour).

WATERGATE CAKE COVER-UP AND TOPPING

Linda Howell
Buckhorn B.W.

- 1 pkg. Duncan Hines White Cake Mix
- 3 eggs
- ¾ cup oil
- 1 cup 7-Up
- 1 pkg. Royal Instant Pistachio Pudding

Combine cake mix, eggs and oil. Beat well. Add 7-Up and pudding mix. Bake in greased 9'' x 13'' pan for one hour at 350 degrees (or until done). Cool. Spread on topping:

- 2 pkg. Dream Whip
- 1 pkg. Royal Instant Pistachio Pudding
- 1 ½ cups milk
- ½ cup chopped nuts
- ½ cup coconut

Beat dream whip, pudding and milk until stiff. Spread on cake. Sprinkle on nuts and coconut. Refrigerate until ready to serve.

RED VELVET CAKE

Clarine Dilday
Brantley's Grove B.W.
Nellie Simpson
Galatia B.W.
Rockie V. Brett
Meherrin B.W.

- 1 ½ cups sugar
- 2 oz. red food coloring
- 2 eggs
- 1 tsp. salt
- 2 cups all purpose flour
- 1 cup buttermilk
- 1 tbs. cocoa
- 1 tsp. vanilla flavoring
- 1 tsp. vinegar
- 1 tsp. soda
- ½ cup shortening

Cream sugar and shortening until smooth. Add eggs and food coloring. Sift flour, salt, and cocoa together. Mix with eggs, sugar, shortening, and coloring. Add buttermilk and vanilla flavoring. Mix soda and vinegar and fold in mixture with spoon. Bake in 350 degree oven (preheated) from 30 to 35 minutes or until done. Be sure to grease and flour pans.

ICING

- 1 stick margarine
- 1 8 oz. package cream cheese
- 1 box powdered sugar
- 1 tsp. vanilla flavoring
- 1 cup coconut

Cream margarine and cheese; add sugar and vanilla; mix well. Spread on cake and sprinkle with coconut. Icing and coconut may be tinted with coloring if desired.

QUICK AND EASY!

Frances Bazemore
Hortons B.W.

1 Angel Food Cake
1 pkg. Cool Whip
1 3 ounce jello (any flavor)

Take your Angel Food Cake, cut it open on the top (about half the way through). Prepare your jello as on the packages, pour it into the top of your cake. You will not need all the jello for this cake. Decorate the cake with the Cool Whip and FREEZE. This cake must be kept cold until you are ready to serve it, so that the jello and Cool Whip may be solid.

PETER PAUL MOUND CAKE

Mrs. Willie Mae Johnson
Conway B.W.

1 box devil foods cake mix
1 cup milk
1 cup sugar
vanilla
1 lb. macaroon coconut
12 large marshmellows

Bring milk and sugar to boil then turn off burner. Add: 12 large marshmellows and stir until melted. Remove from heat and add: 1 tsp. vanilla and 1 lb. macaroon coconut (real fine). Bake cake mix in layers and ice with above icing.

$100 CAKE

Mrs. R.A. Shaheen
Jackson B.W.

So named because a lady once asked a famous chef for his cake recipe. He sent it to her along with a bill for $100.

1 cup butter
4 squares unsweetened chocolate
1 teaspoon salt
1 cup ground nuts
2 cups sugar
2 cups sifted cake flour
2 eggs
2 teaspoon vanilla
1 ½ cups milk

Cream butter and sugar until fluffy. Add eggs one at a time, beating after each. Sift flour, salt and baking powder. Mix milk with vanilla. Add dry and liquid ingredients to creamed mixture, alternately, beating well after each addition. Fold in nuts. Pour into greased nine inch cake pans (three layer cake). Bake at 375 degrees for thirty minutes.

Icing

1 cup sugar
1 cup shortening
2 tablespoons flour
¼ teaspoon salt
1 cup milk
coconut
1 teaspoon vanilla or other flavoring

Cream until fluffy sugar and shortening. Cook in saucepan the flour, salt and milk until thick. Let this stand until it's almost cold, then mix with the creamed shortening and sugar, add vanilla, mix well. Cover cake with icing, sprinkle with coconut.

MISSISSIPPI MUDCAKE

Mrs. Charlie Powell
Hortons B.W.
Linda Howell
Buckhorn B.W.
Beatric Barrow
Jackson B.W.
Mabel Jernigan
Connaritsa B.W.

- 2 cups sugar
- ⅓ cocoa
- 3 sticks margarine
- 4 eggs
- 1 teaspoon vanilla
- 1 ½ cups flour
- 1 ⅓ cups coconut or 1 small can
- 1 cup pecans
- 1 jar 7-oz. marshmellow creme

Cream sugar, eggs, cocoa, butter and vanilla together. Add flour, coconut, pecans and bake in loaf pan. Cook forty minutes at 350 degrees. Drop marshmellow creme on cake in spoon-fulls and let stand a few minutes, then spread over cake. Cool and then spread on top. DON'T OVERBAKE.

Frosting

- 1 cup 10-X sugar
- 1 teaspoon vanilla
- ½ can milk
- ⅓ cup coconut
- 1 teaspoon butter

Mix and spread on cake.

CRANBERRY SWIRL COFFEE CAKE

Mildred P. Stephenson
Seaboard B.W.

- 1 stick margarine
- 1 cup sugar
- 2 eggs
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 cups flour
- ½ teaspoon salt
- ½ pint sour cream
- 1 teaspoon almond flavoring
- 1 8-oz. can whole cranberry sauce
- ½ cup crushed nuts

Cream margarine and sugar gradually. Add unbeaten eggs one at a time. Use mixer at medium speed. Reduce mixer speed and add dry ingredients which have been sifted together. Alternate with sour cream ending with dry ingredients. Add flavoring. Grease 8" tube pan. Put a layer of batter in bottom of pan, then swirl around some of the cranberry sauce. Add another layer of batter and more cranberry sauce. Sprinkle with crushed nuts. Bake in 350 degree oven for 55 minutes. Remove from pan after 5 minutes of cooling and top with glaze.

Glaze

- ¾ cup confectioners sugar
- ½ teaspoon almond flavoring
- 1 tablespoon warm water

Mix together and spread over top of coffee cake after it's taken out of pan. Let topping run over the sides of cake.

CRANBERRY CAKE

Kim Bryant
Ahoskie B.Y.W.

- 2 cups fresh cranberries, chopped
- ½ cup pecans (chopped)
- 1 large banana diced
- ½ pint whipping cream
- 2 cups vanilla wafers

Filling

- 1 stick butter
- ⅔ cup granulated sugar
- 2 eggs

Crumble vanilla wafers and cover botton of pyrex dish. Put on cranberries and bananas mixed then sprinkle with nuts. Melt butter, mix in eggs well beaten, then mix in sugar. Pour over other mixture. Top with whipped cream, sprinkle with ½ cup of vanilla wafers. Put in refrigerator.

NUT AND DATE CAKE

Mrs. Velma Mitchell
Creech Memorial B.W.

- 4 eggs
- 1 cup sugar
- 1 cup flour
- 1 pound dates (chopped)
- 1 pound nuts (Chopped)
- 1 teaspoon vanilla
- ½ pound butter

Cream butter and sugar, add beaten egg yolks, add flour, nuts and dates, add beaten egg whites. Cook in pan with a panel, cook thoroughly at 300 degrees and 15 minutes at 275 degrees.

DATE CAKE

Maude White
Harrellsville B.W.

- 1 cup cut up dates
- 1 teaspoon baking soda
- 1 ½ cups boiling water

Pour the hot water over the dates and let stand until cool.

- ¾ cup shortening
- 1 cup sugar
- 2 eggs
- 1 ¾ cups all purpose flour
- ¼ teaspoon salt
- ½ teaspoon soda

Cream shortening and sugar, add eggs and then dry ingredients. Add date mixture last. Pour in a greased 9" x 13" pan over the batter. Sprinkle one package of chocolate bits, one cup of nuts, and ¼ cup of granulated sugar. Bake at 350 degrees for approx. 45 minutes.

ITALIAN CREAM CAKE

Mrs. Harry B. Ward, Jr.
Winton B.W.

Mrs. Kenneth Woodard
Conway B.W.

Annie M. Best

Mrs. Margaret White
Merry Hill B.W.

- 1 stick margarine
- ½ c. Crisco
- 2 c. sugar
- 2 c. flour (self-rising)
- 1 t. soda
- 5 eggs, separated
- 1 c. buttermilk
- 1 t. vanilla
- 1 can Angel Flake Coconut
- 1 c. chopped pecans

Cream margarine and crisco, add sugar, egg yolks, flour with soda and buttermilk, constantly add rest of ingredients. Fold in stiffly beaten egg whites. Do not use mixer, use spoon or your hand to mix batter. (I use my hand.)

Icing

- 1 ½ pkgs. of cream cheese (12 oz.)
- ½ stick margarine
- ½ c. chopped pecans
- 1 t. vanilla
- 1 ½ box 10X powdered sugar (sifted)

Use a little water if icing is too stiff. This cake makes 4 layers. Bake 350 degrees for 30 minutes.

BROWN SUGAR POUND CAKE

Betty Constable
Cashie B.W.

- ¾ lb. (3 sticks) butter or margarine
- 1 box (1 lb.) plus 1 cup light brown sugar
- 5 eggs (extra large)
- 3 ½ cups sifted all-purpose flour (plain)
- 1 cup milk
- ½ teaspoon baking powder
- 1 ¼ teaspoons vanilla

Cream butter until light and fluffy. Add sugar, 1 cup at a time, creaming thoroughly after each addition. Add eggs, one at a time, beating well after each. Sift flour and baking powder together. Add dry ingredients with milk alternately to creamed mixture; add vanilla. Turn batter into well-greased tube pan. Bake in 325 degree oven for 1 ½ hours or until done.

ANGEL BRAVARIAN CAKE

Patricia Hughes
Ahoskie B.Y.W.

- 1 angel food cake
- 1 cup whipping cream (whipped)
- 1 cup pineapple (drained)
- ½ cup sugar
- ¾ cup boiling water
- 1 package Jello

Mix Jello, sugar and boiling water. Allow to partially set. Grease tube pan and break up cake into bite size pieces. When Jello is partially set, whip with beater and add pineapple and whipped cream. Layer pan with cake and Jello mixture. Set until Jello congeals, about 2 hours.

RUM NUT CAKE

Connie Daniels
Winton B.W.

- 1 pkg. Duncan Hines Yellow Butter Cake Mix
- 1 pkg. Jello Instant Vanilla Pudding (4 serving size)
- 4 eggs
- ¼ c. oil (Crisco)
- ¼ c. water
- 1 c. chopped pecans
- ¼ c. rum

Mix all ingredients and bake in tube pan for 1 hour at 350 degrees. When done, let cool and spoon on sauce.

Sauce

- 1 stick butter
- ¼ c. rum
- 1 c. sugar
- ¼ c. water

Combine ingredients for sauce and bring to a boil. Spoon over cooled cake.

BASIC CAKE LAYERS

Evelyn B. Hoggard
Holly Springs

- 1 stick margarine (melted)
- 1 ¼ cups milk
- 2 cups sugar
- 2 ¾ cups flour
- 2 eggs (beaten)
- 1 tsp. vanilla

Combine all ingredients and beat at med. speed for 4 minutes. Bake at 350 degrees. If cooking 3 layers (greased and floured pans) cook approx. 25 minutes. If using tube pan, 50-60 minutes.

CASSEROLE CAKE

Blanche Kerr
Jackson B.W.

- 1 can apple pie filling
- 1 small can crushed pineapple
- 1 Jiffy cake mix
- 1 stick margarine

Place pie filling and drained pineapple in casserole. Pour on top the dry cake mix, then on this the melted margarine.

ICE BOX CAKE

Mrs. Rebie G. Britton
Jackson B.W.

Mrs. Harvey Vinson
Menola B.W.

- 1 cup sugar
- ¼ lb. butter (1 stick)
- 3 eggs
- 1 package lemon jello
- 1 tablespoon Knox gelatin
- 1 small can crushed pineapple
- ½ cup chopped pecans
- vanilla wafers

Line 8" x 12½" pyrex loaf dish with crushed vanilla wafers. Cream together sugar and butter. Add three egg yolks. Add lemon jello dissolved in cup boiling water and knox gelatin dissolved in a little cold water. Add pineapple, nuts, and stiffly beaten egg whites. Pour into loaf dish and cover top with crushed wafers. Set in refrigerator to chill. Serve with whipped cream.

SUGAR PLUM CAKE

Mrs. H.K. Taylor
Buckhorn B.W.

- 2 c. sugar
- 1 c. salad oil (Mazola)
- 3 eggs
- 2 c. plain flour
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1 tsp. gloves
- 1 tsp. soda
- ½ tsp. salt
- 1 c. milk and 1 T. vinegar (let stand until it curdles - at least 5 min.)
- 1 c. chopped nuts
- 1 c. prunes (cooked and cut up)

Combine sugar and oil and add beaten eggs. Sift flour, soda, salt and spices together. Add to sugar mixture, alternating with milk. Add prunes and nuts. Bake in tube pan at 325 degrees 1 hour, or in pan 13" x 7" 2" (alum.) for about 45 minutes.

Icing

- 1 c. sugar
- 1 stick margarine
- ½ tsp. soda
- ½ c. milk and ½ T. vinegar

Combine ingredients and bring to rolling boil you can't stir down. Cool slightly. Using ice pick - punch holes in cake in pan, and pour icing over warm cake. Cook before removing from pan.

OUT OF THIS WORLD CAKE

Miss Luray Askew
Christian Harbor B.W.

- 1 lb. graham cracker crumbs
- 1 cup of milk
- 5 eggs
- 2 t. of baking powder
- 1 cup nuts
- 1 cup coconut
- 2 sticks butter
- 2 cups sugar

Melt the butter and sugar, add 1 egg at a time. Put the milk over the graham crumbs and baking powder. Then add the graham crumbs to egg mixture, then the nuts and coconut. Put in three layers. Cook 30 minutes at 325 degrees F.

Frosting

- 1 box 4X sugar
- 1 stick butter or margarine
- 1 small can of pineapple, drained (do not use juice)

Mix together and put between layers.

SPICE CUP CAKES

Miss Dorothy Askew
Christian Harbor B.W.

- 1 pkg. spice cake mix
- 1 cup apple sauce
- 2 eggs (beaten)
- 1 cup raisins
- 1 box pitted dates (chopped)
- 1 cup figs (chopped)
- 1 cup crystalized pineapple cherries
- 1 cup crystalized cherries
- 2 cups walnuts or pecans

Mix together cake mix, applesauce and eggs. Add raisins, dates, figs, pineapple, cherries and nuts. Bake about 30 minutes at 350 degrees F.

NUTTY BUTTY CAKE

Elma Lassiter
Creeksville B.W.

- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 3 cups self rising flour
- 1 tsp. allspice
- 2 cups sugar
- 3 eggs
- 1 cup salad oil
- 4 oz. nut meat
- 6 oz. jar Jr. baby prunes.

Mix all ingredients well. Cook in a tube pan 350 degrees for 1 hour.

TOMATO SURPRISE CAKE

Mrs. Bertie Baggett
Brantley's Grove B.W.

- 2 ½ cups enriched self rising flour
- 1 cup sugar
- 1 tsp. cinnamon
- ½ tsp. ground cloves
- 2 eggs, beaten
- 1 can (10¾ oz.) condensed tomato soup
- 1 (8 oz.) crushed pineapple, drained
- ¼ cup oil

Stir together flour, sugar cinnamon and cloves. Combine eggs, soup, pineapple and oil. Add liquid all at once to flour mixture, stirring only until flour is moistened. Turn into greased 9-cup bundt pan. Bake in preheated 350 degrees oven 45 to 50 minutes or until cake tester inserted in center comes out clean. Allow to cool in pan on wire rack 10 minutes before removing. Cool completely before slicing. Sift powdered sugar over top.

PERSIMMON CAKE

Ann Casper
Creech Memorial B.W.

- 1 cup persimmon pulp
- ½ cup sugar
- 1 egg
- butter size of walnut
- 1 cup flour
- 1 teaspoon baking powder
- ½ teaspoon soda

Combine pulp, sugar, egg, flour, baking powder and soda. Mix well, pour into greased floured pan. Bake 40 minutes in moderate oven at 350 degrees.

SCRIPTURE CAKE

Paula Howell
Buckhorn B.Y.W.

Margaret Godwin
Brantley's Grove B.W.

- ½ c. butter (Judges 5:25 last clause)
- 2 c. sugar (Jeremiah 6:20)
- 2 T. honey (I Samuel 14:25)
- 6 egg yolks (Jeremiah 17:11)
- 1 ½ c. flour (I Kings 4:22)
- 2 tsp. baking powder (Amos 4:5)
- 2 tsp. cinnamon
- ½ tsp. Ginger
- 1 tsp. nutmeg
- ½ tsp. cloves (II Chronicles 9:9)
- pinch of salt (Leviticus 2:13)
- ½ c. milk (Judges 4:19, last clause)
- 2 c. chopped figs (Nahum 3:12)
- 2 c. raisins (1 Samuel 30:12)
- 2 c. chopped almonds (Numbers 17:8)

Beat together until light and fluffy butter, sugar and honey. Beat egg yolks until light and add. Sift together flour, baking powder, spices and salt and add alternately with milk. Stir in chopped fruit. Fold in six egg whites beaten stiff. Bake in well-greased 10" tube pan (line it with greased brown paper for extra protection) for two hours at 300 degrees.

PISTACHIO CAKE

Mrs. Virgie Baker
Merry Hill B.W.

1 box white cake mix
2 pkg. Pistachio Pudding mix
½ cup water
½ cup oil
½ cup milk

Mix all together and add five eggs, one at a time. Bake in layers at 350 degrees until done. Cool.

Icing

½ pint whipping cream
1 9 oz. bowl cool whip
1 pkg. Pistachio Pudding

Whip until thick and spread.

LAYER CAKE

Lois Ross
Brantley's Grove B.W.

1 stick butter melted
1 cup Graham cracker crumbs
1 cup coconut
1 six oz. chocolate drop
1 six oz. butterscotch drop
1 can Eagle Brand milk
¾ cup chopped nuts

Put in baking dish as in order and bake 30 minutes at 325 degrees. Let get completely cold before cutting.

AUTUMN CAKE LOAF

Phyllis Collier
Galatia B.W.

1 ½ cups flour
1 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
¼ tsp. ginger
½ cup butter
1 tsp. vanilla
2 eggs
¾ cup pumpkin
¾ cup chocolate morsels
½ cup walnuts-chopped
¼ tsp. cloves
1 cup sugar

Grease bottom of 9 x 5 x 3'' loaf pan-Sift flour, baking soda, salt, and spices. Cream butter in large mixing bowl. Gradually add sugar, beating with mixer until light and fluffy - add vanilla - blend in eggs - beat well at low speed - add dry ingredients alternately with pumpkin beginning and ending with dry ingredients. Stir in chocolate morsels and ½ cup nuts. Spread in pan - sprinkle with remaining nuts. Bake at 350 for 60-70 minutes. Let cool 15 minutes - remove from pan and allow to cool completely. Drizzle with icing. Let stand at least 6 hours before slicing.

Glaze

Combine ½ cup sifted powdered sugar, ⅛ tsp. cinnamon and ⅛ tsp. nutmeg. Blend with 1-2 tsp. milk until it is glaze consistency.

CAJUN SHEET CAKE

Mrs. Leslie Spruill
Buckhorn B.W.

- 2 cups sugar
- 2 cups plain flour
- 2 sticks oleo
- 4 Tblsp. cocoa
- 1 cup water
- ½ cup buttermilk
- 1 tsp. soda
- ½ tsp. salt
- 2 eggs
- 1 tsp. vanilla

Combine sugar and flour. Bring oleo, cocoa and water to a boil and pour over flour and sugar. Add remaining ingredients and beat well. Pour in greased sheet pan. Bake for 20 minutes (400 degrees)

Icing

- 1 stick oleo
- 4 Tblsp. cocoa
- 4 Tblsp. can cream
- 1 tsp. vanilla
- ½ to 1 cup chopped nuts
- 1 box sifted 10X sugar

Five minutes before cake is done, heat oleo, cocoa and milk. After bubbles appear, pour over sugar and vanilla. Beat until creamy. Add nuts and spread on cake in pan while still warm.

PRUNE CAKE

Becky Jernigan
Elam B.W.

- 1 cup salad oil
- 1 ½ cups sugar
- 3 eggs
- 1 teaspoon soda
- 2 cups flour
- 1 tablespoon cinnamon
- ½ teaspoon salt
- 1 cup black walnuts
- 1 cups prunes (cooked)
- 1 cup buttermilk

Blend together sugar, salad oil and eggs. Sift dry ingredients together and mix with buttermilk. Then add to other mixture and blend well. Bake at 350 degrees until done.

Butter Milk Icing

- 1 cup white sugar
- 1 stick margarine
- ½ cup buttermilk
- ½ teaspoon soda

Bring to a boil and let boil until hard ball forms in cold water. Pour over cake while still warm.

CHERRY CAKE

Becky Jernigan
Elam B.W.

- 1 8 oz. pkg. cream cheese
- 1 cup powdered sugar
- Angel food cake
- 1 double pkg. dream whip or
- 1 container cool whip (large)
- 1 can cherry pie filling

Cream together cheese and sugar . Fold into prepare dream whip. In dish or pan cut cake in small chunks. Pour cheese mixture over this and spread cherry mixture over top. Keep in refrigerator.

PUMPKIN CAKES

Peggy Lou Holloman
Christian Harbor B.Y.W.

- 4 eggs
- 2 cups sugar
- 1 cup crisco oil
- 2 cups flour
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1 ½ teaspoons salt
- 2 cups pumpkin

Mix together the eggs, sugar and crisco oil and beat well. Sift together the flour, cinnamon, soda, and salt. Add the dry ingredients and beat. Fold in 2 cups pumpkin. Cook in 350 degree oven for 45 minutes.

Icing

- 1 stick margarine
- 1 8 oz. package cream cheese
- 1 teaspoon vanilla flavoring
- ¾ box of 10X sugar
- 1 cup pecans
- milk (enough to mix well)

HOT MILK CAKE

Mrs. L. P. Britton, Sr.
Earlys B.W.

- 4 eggs
- 2 cups sugar
- 2 cups flour
- 1 cup milk
- 1 stick butter or ½ butter-½ margarine
- 1 teaspoon vanilla

Beat eggs, add sugar, mix well. Add flour and mix lightly. Have milk and butter come to slight boil. Add to eggs, sugar and flour mixture. Mix lightly and add vanilla. Cook 375 degrees for 15 minutes in 3 layers, or 350 degrees for 10 minutes in 4 layers. Use favorite icing.

ANGEL FOOD DELUXE CAKE

Mrs. Gertha Copeland
Brantleys Grove B.W.

- 1 cup cake flour
- 1 ½ cups sugar (sifted confectioner)
- 1 ½ cups egg whites (12)
- 1 ½ tsp. cream of tarter
- ¾ tsp. salt
- 1 cup sugar (granulated)
- 1 ½ tsp. vanilla
- ½ tsp. almond flavoring

Heat oven to 375. Use a 10'' x 4'' ungreased tube pan. Stir flour and first amount of sugar together to blend. Measure egg whites, cream of tarter and salt into large mixing bowl. Beat until foamy. Gradually add second amount of sugar, continue beating until meringue hold stiff peaks. Fold in gently only until flour-sugar mixture disappears. Push batter into tube pan. Gently cut through batter. Bake 30 to 35 minutes. Put on a funnel until its cold.

EDENTON TEA PARTY CAKES

Ethel B. Winborne
Merry Hill B.W.

- 3½ cups sifted all purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup butter
- 1 teaspoon vanilla
- 2 cups brown sugar, firmly packed
- 3 eggs

Sift together flour, baking soda and salt. Set aside. Work butter and vanilla until soft, then add the sugar, a little at a time. While continuing to cream the mixture, beat in eggs, one at a time and stir flour combination thoroughly. Divide dough in half. Wrap each half in wax paper and chill several hours. Then roll and cut and put on cookie sheet and bake.

APPLESAUCE CAKE

Mrs. J.B. Byrum
Menola B.W.

- 4 Tsps. soda
- 3 cups applesauce
- 2 Tsps. lemon extract
- 2 Tsps. vanilla extract
- 1 cup butter (2 sticks)
- 1½ cups sugar
- 2 eggs
- ½ Tsp. nutmeg
- ½ Tsp. ginger
- 3½ cups sifted all purpose flour
- 4 cups raisins
- 1 lb. dates, chopped
- 2 cups black walnuts chopped
- 2 Tsps. cloves

Dissolve soda in applesauce, add extracts. Cream butter, sugar, eggs. Mix spices with flour, add raisins, dates and nuts. Combine applesauce, egg mixtures, and dry ingredients. Bake in greased cake pan at 350 degrees for 1½ hrs. Loaf pan 1 hr.

APPLESAUCE CAKE

Cora Vaughn
Early's B.W.

- 1 c. black walnuts
- 1 cup brazil nuts
- 4 eggs
- 1 cup flour
- 1 pound dates
- 1 teaspoon vanilla
- 1 cup pecans
- 1 can of apple sauce
- ½ lb. margarine
- 1 cup sugar
- 1 cup coconut

Combine ingredients and bake in tube pan 1 hour at 375 degrees.

APPLESAUCE CAKE

Mrs. A.E. Archer
Buckhorn B.W.

- 1 c. butter, or margarine
- 2 c. sugar
- 3 eggs
- 3¾ c. flour
- 1 tsp. cloves
- 1 tsp. Allspice
- 2 c. pecans
- 2 c. raisins
- 2 c. applesauce

Cream butter or margarine, add eggs one at a time. Add raisins and nuts to flour and spices so raisins will be coated and will not go to the bottom. Then add butter mixture. Then add applesauce. Bake in a tube pan at 350 degrees for 1 ½ hours.

APPLESAUCE CAKE

Pauline Johnson
Sandy Run B.W.

- 1 box yellow cake mix
- 1 cup raisins
- 1 cup nuts
- 1 small jar cherries
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1 cup applesauce

Mix cake mix as directed on box, add raisins, nuts, cherries, cinnamon and allspice. Mix well. Add applesauce that has been heated and mixed with soda. Mix well. Pour into two 8 by 8 by 2 cake pans 350 degrees until done. Ice with seven minute white icing and coconut.

APPLESAUCE CAKE

Daphne Askew
Creech Memorial B.W.

- 3 cups flour
- 1 cup apple sauce
- 1 teaspoon cinnamon
- 1 teaspoon all-spice
- ½ teaspoon nut-meg
- 1 stick butter or margarine
- 2 cups sugar
- 2 eggs or more (if desired)
- 3 cups nuts
- 1 package seedless raisins
- 1 teaspoon vanilla

Cream butter, sugar, and eggs. Mix spices with ½ of the flour. Put raisins in hot water (to make them stick to flour). Drain raisins a little, then mix with other half of flour. Mix the two batches of flour together. Mix all ingredients together. Cook in regular tube cake pan slowly for 1 ½ hours to 2 hours in 300 degrees oven (usually done within 1 ½ hours)

APPLESAUCE CAKES

Fannie Odom
Horton B.W.

- 4 cups sugar
- 6 cups plain flour
- 2 cans apple sauce
- 2 teaspoons salt
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- ½ teaspoon cloves
- ½ lb. crystalized cherries
- 4 cups black walnuts
- 2 cups seeded raisins (sticky)
- 6 slices pineapple (canned)
- 3 sticks butter
- 6 eggs
- 2 cups dates
- ¾ cup apple brandy or a substitute

Cut fruit up very fine, and soak overnight in Apple Brandy. Cream butter, sugar and eggs together, adding apple sauce, flour and fruit. Bake in muffin tins at 325 degrees for about twenty to thirty minutes. It is also nice to save some of your pineapple and cherry halves to decorate the tops of your cakes. Serve these at parties, it makes 195.

APPLESAUCE CAKE

Blanche M. Long
Conway B.W.

- 2 sticks butter
- 3 cups sugar
- 3 eggs
- 3 cups applesauce or 1 qt. white House brand

Cream all this together (above). Put the following into large bowl:

- 5 cups flour (plain and sifted)
- 3 teaspoons soda
- 3 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 tablespoon imitation rum
- 1 tablespoon imitation brandy
- 2 cups pecans chopped
- 1 package raisins seeded
- 1 package dates chopped
- ½ teasppon salt

Mix all together and bake in large tube pan 2½ hours on 275 degrees. (Preheat oven)

BANANA PINEAPPLE NUT CAKE

Mrs. Grady P. Davis, Sr.
Conway B.W.

- 3 cups all purpose flour
- 2 cups sugar
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 T. vanilla
- 1 cup chopped almonds
- 3 eggs
- 1 ½ cups vegetable oil
- 3 ripe bananas chopped (2 cups)
- 1 8 oz. can crushed pineapple

Mix dry ingredients, stir in almonds, beat eggs slightly, add oil and fruit. Add dry ingredients, mix well but do not beat. Bake 325 degrees for 1 hr. 20 min. Frost with 4X sugar, 8 oz. pkg. cream cheese, mix with pineapple and melted butter to spreading consistency.

BANANA SPLIT CAKE

Margaret Davidson
Mars Hill B.W.

Crust: Mix and spread on the bottom of a 9 x 12" pan:

2 c. graham cracker crumbs
¾ c. melted butter or margarine.

Filling: Prepare pkg. of vanilla instant pudding mix as directions on pkg. and spread this mixture on crust.

Slice 3 large bananas over the above. Spread 1 large can crushed pineapple (drained) over bananas. Top with a large container of cool whip. Chill at least 1 hr. Cut into blocks. Decorate with Chocolate syrup (drizzle over each block) Top with cherry.

BANANA CAKE

Mrs. Cecil S. Fairless
Christian Harbor B.W.

1 c. butter
2 ¼ cups sugar
3 eggs
7 ½ T. milk
1 ½ cups mashed bananas
3 cups flour & 1 ½ t. soda
1 cup chopped nuts

Cream butter with sugar. Add eggs, one at a time, beating after each addition. Add milk and soda to bananas. All alternately with flour to creamed mixture. Add nuts pour in 3 pans. Bake til done at 350 degrees.

Caramel Frosting

1 cup brown sugar
½ cup margarine
¼ cup milk (evaporated)
2 cups powdered sugar

Combine sugar and margarine; cook slowly for 2 minutes. Add milk; let stand until luke warm. Add powdered sugar; beat until smooth. Frost cake.

BANANA SPLIT CAKE

Brenda Parks
Galatia B.W.

Crust

1 stick of margarine
2 cups of Graham Cracker Crumbs

Batter

2 sticks of margarine
2 cups of powdered sugar
2 eggs
1 small can of crushed pineapple
1 large container of Cool Whip
bananas
cherries
pecans

To make crust, melt 1 stick of margarine and add to Graham Cracker Crumbs. Blend together and press into oblong dish. Combine 2 sticks of margarine, 2 cups of powdered sugar, and 2 eggs. Beat till creamy and pour on crust. Slice bananas on top of mixture then cover with 1 small can of crushed pineapple. Top with 1 large container of Cool Whip. Chop up cherries and pecans and put on top. Chill for 8-10 hours before serving.

BANANA SPLIT CAKE

Mrs. Bertie Baggett
Brantleys Grove B.W.

2 cups crushed graham crackers
1 stick margarine - melted

Combine and form crust in square dish or pan

Mix:

3 cups confectionary sugar
1 whole egg
1 8 oz. package of softened cream cheese

Spread this mixture over graham cracker crust

Add the following in layers:

5 or 6 bananas sliced lengthwise
1 59 cents cool whip
1 can of crushed drained pineapple
½ cup crushed pecans sprinkled over cool whip.

A can of prepared cherry pie filling may be spreaded. Serve in squares. You may sprinkle lemon juice over the bananas to keep them from turning dark.

BANANA SPLIT CAKE

Mrs. Ralph Smithwick
Merry Hill B.W.

3 cups of crushed vanilla waffers
1 ¼ sticks melted margarine
1 stick of margarine at room temperature
1 cup of confectioners sugar
2 eggs
5 bananas break in half, then split down center
big can of crushed pineapple
2 pkgs dream whip or a large bowl

1 layer you mix the 3 cups of crushed vanilla waffers and the 1 ¼ stick of melted butter. On the 2 layer you mix for 10 minutes at high speed the 1 stick of butter at room temperature, 1 cup of sugar and the 2 eggs. On the third layer you fix the bananas, fourth layer you cover with the can of Pineapple and on the last layer you put the Cool Whip. Then top with chopped nuts and cherries. Put together in layer as they are listed in a deep 10 x 14 inch pan. Serves 12 to 15.

BANANA SPICE CAKE

Gertha Copeland
Brantleys Grove B.W.

Makes two 9 inch layers

- 2 tablespoon lemon-flavored instant tea powder
- 1 package (1 lb. 33 oz) spice cake mix
- 1 tablespoon butter or margarine
- ¾ cup pecan halves
- 3 cups whipped cream
- 2 medium bananas, peeled and sliced

Preheat oven to 350 degrees. Add tea to cake mix and prepare according to package directions. Spoon into 2 greased 9 inch round cake pans. Bake 25-30 minutes, or until cake springs back when lightly touched with fingers. Cool. Melt butter or margarine in a skillet. Add sugar and pecans. Cook, stirring constantly, until pecans are well coated and caramelized. Turn out onto waxed paper. Cool and crumble. Spread ½ cup of the whipped cream, 1 sliced banans, and half of the crumpled pecans between cake layers. Frost sides and top with remaining whipped cream and garnish with remaining banana and pecans.

BLUEBERRY CRUNCH

Willie Mae Johnson
Conway B.W.

- 1 No. 2 ½ can crushed pineapple
- 3 cups blueberries
- ¾ cup sugar
- 1 box yellow cake mix
- ¼ lb. melted butter
- 1 cup chopped pecans
- ¼ cup sugar

Lightly grease a 9 x 13 inch baking pan and spread the undrained pineapple over the bottom of the pan. Add the layer of blueberries and ¾ cup sugar. Sprinkle the box yellow cake mix on top of the fruit layer. Drizzle the melted butter all over the layer of dry cake mix. Top it all with pecans. Sprinkle the remaining ¼ cup sugar on top. Bake in a preheated 350 degree oven for 35 minutes to 40 minutes. After the cake has cooked for 25 minutes, take a spoon and cut down through the cake to bottom of pan and let continue to cook until done. Good served warm with ice cream on top.

BLUEBERRY DUMP CAKE

Canara Harrell
Rich Square B.W.

- 1 box yellow cake mix
- 1 can blueberry pie filling
- 1 can crushed pineapple (drain*)
- 1 cup chopped pecans
- 1 ½ sticks margarine

*(Save pineapple juice)

Grease a square pan generously bottom and sides. Spread blueberries evenly, then spread drained pineapple on top of blueberries. Melt margarine. Spread cake mix over pineapple, then spread pecans. Mix melted margarine and pineapple juice and pour on top. Cook at 325 for 30-45 minutes.

BLUEBERRY CAKE

Frances S. Shoulars
Sandy Run B.W.

Ella Ferguson
Creech Memorial B.W.

- 1 cup flour
- ¼ cup brown sugar
- 1 stick margarine
- 1 cup pecans

Mix and press into oblong pyrex dish. Bake 10 to 15 minutes at 350 degrees. Cool in refrigerator.

- 1 package dream whip or smooth whip
- 1 large package cream cheese
- ¾ cup sugar
- 1 teaspoon vanilla

Whip dream whip as directed on package. Then add cream cheese, sugar and vanilla. Put on top of above and chill. Then put one can of Blueberry Pie Mix on top. Keep in refrigerator.

CARROT CAKE

Mrs. Cecil Callis
Harrellsville B.W.

- 2 cups sugar
- 1 ½ cup salad oil
- 4 eggs, well beaten
- 2 tsps. soda
- 2 cups all-purpose flour
- 2 tsps. baking powder
- 2 tsps. ground cinnamon
- 1 tsp. salt
- 1 cup chopped pecans
- 3 cups grated carrots

Mix sugar and salad oil together. Add well beaten eggs and mix well. Combine dry ingredients and stir in. Mix until smooth. Add chopped nuts and grated carrots. Bake in greased tube pan at 325 degrees until done. Frost with following:

ORANGE GLAZE

- 1 cup sugar
- ¼ cup cornstarch
- 1 cup fresh orange juice
- 1 tsp. lemon juice
- 2 Tbsps. butter
- 2 Tbsps. grated orange peel
- ½ tsp. salt

Combine the sugar and cornstarch in a saucepan. Slowly add orange juice and lemon juice and stir until smooth. Add butter, grated orange peel and salt. Cook over low heat until thick and glossy. cool. This is an excellent glaze to use with Carrot Nut Cake and Carrot Pecan Cake.

CARROT CAKE

Mrs. Luther E. Morris
Winton B.W.

2 c. sugar
1 ½ c. Wesson Oil
4 eggs
1 t. vanilla

Mix together, and beat well. Add 2 cups flour, 1 ½ t. cinnamon and beat well. Fold in 3 c. grated carrots. Bake in 3 layer's (using ordinary cake pans). at 350 degrees about 25-30 minutes.

Icing

1 stick margarine
1 8 oz. pkg. cream cheese, mix well
1 box powdered sugar
1 t. vanilla

Beat until creamy. Add a little milk if needed to make icing soft and creamy.

CARROT CAKE

Janet Taylor
Galatia B.W.

2 cups plain flour
1 tsp. salt
1 ½ cups cooking oil
3 cups grated carrots
1 tsp. soda
2 tsp. cinnamon
4 whole eggs
½ cup chopped or grated nuts

Sift flour, soda, salt and cinnamon; add oil, eggs, carrots and nuts. Mix well. Pour into round or square pans. Bake at 350 for 30 min.

Icing

1 stick margarine
1 1-lb. box confectioner's sugar
1 8 oz. pkg. cream cheese
1 tsp. vanilla

Mix all ingredients until creamy; spread on cake.

ICING FOR CARROT CAKE

Loretta Tinkham
Mt. Tabor B.W.

8 oz. pkg. cram cheese
1 stick margarine
1-2 tsp. vanilla
1 box confectioners sugar

Let cheese and margarine melt at room temperature. Then mix till light and fluffy. Sift confectioner sugar into mixture, and mix well, add vanilla. If you have pecans, add ½ cup. Also if desired, you can add 1 cup of coconut to that if you want.

PEANUT CARROT CAKE

Dot Eason
Jackson B.W.

- 2 cups sugar
- 1 ½ cup oil
- 4 eggs
- 2 cups flour
- 2 cups flour
- 1 ½ t. soda
- 2 t. cinnamon
- 2 cups grated carrots
- 2 cups grated carrots
- 1 cup chopped peanuts

Bake at 350 for 25 minutes.

Frosting

- 1 box powdered sugar
- 1 8 oz. pk. cream cheese
- 2 cups chopped peanuts
- 1 stick of butter
- 1 t. vanilla

COUNTRY-FAIR CARROT CAKE

Emma Jean Williams
Winton B.W.

- 2 ½ c. cake flour
- 2 c. sugar
- 1 ½ t. double acting baking powder
- 1 t. cinnamon
- 1 t. ground cloves
- 1 t. nutmeg
- ¼ t. salt
- 1 ½ c. salad oil
- 4 eggs
- 1 ¾ c. grated carrots
- 1 c. chopped pecans
- cream cheese glaze

Preheat oven 350 degrees. Grease 10-inch bundt pan. In large bowl with mixer at low speed, beat ¼ c. water and first 9 ingredients until well mixed; increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber spatula; stir in carrots and pecans. Pour batter into pan; level batter with spatula. Bake 1 hour or until toothpick inserted in center comes out clean. Cool cake in pan on wire rack 10 minutes; remove from pan and cool completely on wire rack. Spread top of cooled cake with Cream-Cheese Glaze, letting excess drip down sides.

Cream-Cheese Glaze: In small bowl with mixer at low speed, beat 1 ¼ c. confectioners' sugar, one 3-oz. pkg. cream cheese softened, 1 T. light corn syrup, and ½ t. vanilla extract until smooth.

CARROT CAKE

Loretta Tinkham
Mt. Tabor B.W.

- 2 cups all purpose flour
- 2 cups sugar
- 2 tsp. baking soda
- 1 tsp. salt
- 2 tsp. cinnamon
- 4 eggs
- 1 cup cooking oil
- 4 cups grated raw carrots (8-9 medium size carrots)
- ½ cup chopped pecans

Sift together, flour, sugar, soda, salt and cinnamon. In a large bowl beat eggs till fluffy; slowly beat in oil. Gradually add flour mixture, beating till smooth. Mix in carrots and nuts. Pour into three greased and floured 8 to 9 inch round cake pans. Bake in 350 degree oven for 25-30 minutes or till done. Cool in pans 10 minutes, remove from pans. Cool completely on racks. Fill and frost with cream cheese frosting. Decorate top with pecan halves, if desired.

SPICY CARROT SNACK CAKE

Mrs. Henry A. Langley
Ahoskie B.W.

Oven 325 degrees, 9 inch cake pan.
Using solid shortening, grease bottom only of 8 or 9 in square cake pan.

- 1 ¼ cups self rising flour
- 1 cup sugar
- 2 teaspoons cinnamon
- ¾ cup cooking oil
- 2 eggs
- 2 teaspoons vanilla

Lightly spoon flour into measuring cup; level off. Measure ingredients in order listed in large bowl. Blend 1 minute at low speed; 2 minutes at medium speed. Then mix together;

- 1 cup grated carrots
- ½ cup dates
- 1 cup chopped nuts

Stir into batter. Pour into greased cake pan. Bake at 325 degrees for 40-50 minutes until toothpick inserted in comes out clean. Sprinkle with powdered sugar or top with whipped cream when served.

APPLE SAUCE FRUIT CAKE

Nora W. Harris
Cashie B.W.

- 2 stick margarine
- 2 cups sugar
- 3 whole eggs
- 3 ½ cups self rising flour
- 1 box raisins (Seedless)
- 1 lb. candied cherries
- 1 lb. candied pineapple
- 1 large can apple sauce
- 4 cups pecans
- 1 teaspoon cinnamon
- 1 teaspoon cloves

Cream margarine and sugar together. Add eggs and half of flour. Use other half of flour to dredge fruit. Mix with creamed sugar mixture. Add apple sauce, nuts and spices. Bake in tube pan 4 hours at 250 degrees.

LEMON FRUIT CAKE

Rowena Bryant
Buckhorn B.W.

- ½ lb. butter
- 1 c. sugar
- 5 eggs
- 1 ¾ cups cake flour
- ½ tsp. baking powder
- 1 lb glazed cherries
- 1 glazed pineapple
- 4 cups chopped pecans
- 2 ounces lemon extract

Cream butter and sugar; add eggs slowly. Mix in nuts and fruits which have been mixed with ¾ cup of the flour. Add lemon extract and rest of flour. Bake in well-greased and floured tubepan. Put in cold oven and bake at 250 degrees for three hours. Delicious

HOLIDAY FRUIT CAKE

Hazel Smith
Sandy Run B.W.

- 1 cup buter
- 3 cups self rising flour
- 6 eggs
- 2 cups sugar
- 1 cup sweet milk
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 box raisins
- 1 cup pecans chopped
- ½ pound coconut

Cream butter and sugar. Add eggs, beat. Alternately add flour and milk. Beat well. Add coconut, raisins, and nuts that have been coated with flour. Spices should be mixed with flour.

Filling

- 2 cups sugar
- 1 ½ cups boiling water
- 2 lemons (pulp)
- 1 cup cocnut
- 4 tablespoons flour
- 2 oranges (pulp)

Mix sugar and flour, add water, lemon and oranges. Cook till thick like honey. Add coconut and cook 2 minutes. When cool put between layers, on top and sides.

ANGEL STRAWBERRY CAKE

Mrs. Eddie Joyner
Conway B.W.

- Duncan Hines Angel Food Cake Mix
- 1 10 oz. thawed strawberries
- 1 9 oz. Cool Whip
- ¼ teaspoon red food color

Mix cake as directed on box. After cake has cooled, slice into 3 layers. Fold drained strawberries and food coloring into cool whip. Spread juice from strawberries over the layers before frosting.

JAPANESE FRUIT CAKE

Mrs. Bert Willis
Merry Hill B.W.

- 1 cup butter
- 2 cups sugar
- 3 cups flour
- 2 cups pecans
- 1 cup milk
- 1 can or 1 lb. coconut
- 6 eggs, separated, white stiffly beaten
- 2 teaspoons cinnanon
- 1 teaspoon ground clover
- 1 teaspoon nutmeg
- 1 box seeded raising

Cream butter, sugar and egg yolks. Sift all dry ingredients together, add milk, coconut, pecans and raisins. (Roll nuts and raisins in flour before adding) add egg whites. Bake in layers until done.

Filling

- 2 cups sugar
- 4 Tablesppons flour
- 1 lb. dry coconut
- 2 oranges
- 2 lemons
- cup boiling water

Peel and cut oranges and lemons in bit pieces. Add to boiling water, stir. Add sugar and flour and cook until thick like honey. Remove from heat and stir in coconut. Cool and paste on cake layers.

STRAWBERRY CAKE

Julia Outland
Roberts Chapel B.W.

- 1 package Duncan Hines White Cake Mix
- 3 teaspoons plain flour
- 1 small package strawberry jello
- 1 ¼ cups frozen strawberries (thawed)
- 1 cup wesson oil
- 4 eggs

Empty one package of white cake mix into large mixing bowl. Add three teaspoons plain flour and one package of strawberry jello (undissolved). Mix well. Measure into another bowl ¾ cup thawed strawberries, ½ cup juice, 1 cup wesson oil. Stir to blend and then pour all at once over dry ingredients. Set mixer at medium speed and start mixing. Add eggs, one at a time beating well after each, allow 4 to 5 minutes for total mixing, stopping half way to stir up from bottom and sides with a spoon. Pour into greased pans and bake at 350 degrees for around 35 minutes. Cool. Follow directions on cake box for cooking instructions.

Frosting

- 1 stick margarine
- pinch of salt
- 1 box 10X sugar

Cream margarine and sugar together. Add salt. Add enough strawberries and strawberry juice gradually to moisten and whip to a thick whipped cream stage. Beat until fluffy and light. Put cake together with a generous layer of frosting. Then smooth the whole cake with the rest. Use all frosting because the cake absorbs it as it mellows. This will ice two to three 9 inch layers.

STRAWBERRY NUT CAKE

Marion Bracy
Creech Memorial B.W.

- 1 packatge Duncan Hines White Cake Mix
- 1 package strawberry jello
- 1 cup wesson oil
- 1 cup frozen strawberries
- ½ cup milk
- 4 eggs
- 1 cup flake coconut
- 1 cup nuts

Mix all ingredients and bake at 350 degrees in 3 layer pans for 25 to 30 minutes.

Icing

- 1 box powdered sugar
- 1 stick butter or margarine
- ½ strawberries
- ½ cup nuts
- ½ cup coconut

STRAWBERRY MERINGUE CAKE
(Delicious and pretty)

Gwendolyn Reinhart
Woodland B.W.

- 1 pkg. yellow cake mix
- 1 cup orange juice
- ⅓ cup water
- 1 T. orange peel
- 4 egg yolks
- 4 egg whites
- ¼ t. cream of tartar
- 1 cup sugar
- 1 quart strawberries
- 2 cups whip cream
- ¼ cup sugar

Combine cake mix, orange juice, water, egg yolks, and orange peel. Pour into 2 round greased floured pans. Beat egg whites with cream of tartar to soft peaks ; gradually add sugar beating to stiff peaks. Spread meringue over cake batter. Bake at 350 for 40 minutes. Cool completely. Remove from pan keeping meringue side up. Whip cream with ¼ cup sugar. Spread ⅔ of cream over bottom layer; add ⅔ of berries sliced on top. Add top layer, add remaining whip cream and berries.

STRAWBERRY CAKE

Madge Jenkins
B.W.

Mix:

- 1 box yellow cake mix
- 1 strawberry jello (small box)
- 1 small pkg. frozen strawberries (thrawed and mashed)
- ⅓ cup Wesson Oil
- 4 eggs (1 at a time)

Bake at 350 degrees in tube pan or layers.

Icing:

- 5 Tbsp. flour
- 1 cup milk
- 1 cup sugar
- ½ lb. butter or margarine
- 1 tbsp. vanilla

Cook flour and milk over medium heat until thick; stiring constantly. Cool and add sugar, butter, and vanilla. Beat at high speed until smooth and creamy.

CREAM CHEESE CAKE

Mrs. L.G. Smith
Holly Springs

- 1 stick margarine
- ½ cup veg. shortening
- 5 eggs yolks
- 2 cups sugar
- 2 cups flour (all-purpose)
- 1 tsp. baking soda
- 1 cup buttermilk
- 1 tsp. vanilla
- 1 sm. can (3½ oz.) flaked coconut
- ½ cup chopped nuts (pecans)
- 5 egg whites (beaten stiff)

Cream margarine and veg. shortening together. Add sugar and egg yolks - blend well. Sift flour and baking soda together, then alternate flour and buttermilk adding it to cream mixture. Stir in vanilla, coconut, and nuts. Fold in egg whites until all ingredients are well blended. Pour into greased and floured cake pans. Bake at 350 degrees 25 min.

Cream Cheese Frosting

- 1 (8-oz.) pkg. cream cheese (softened)
- ½ stick margarine
- 1 lb. box powdered sugar
- ⅛ tsp. vanilla
- ½ cup chopped pecans

Blend cheese and margarine until smooth. Spread between layers, on top and sides. Then sprinkle nuts over top.

CHEESECAKE

Loretta Tinkham
Mt. Tabor B.W.

- graham cracker crumbs
- 1 pound small curd cream style cottage cheese (DRY)
- 2 (8 ounce) packages cream cheese softened
- 1½ cups sugar
- 4 eggs, slightly beaten
- ¼ cup corn starch
- 2 tablespoons lemon juice
- 1 teaspoon vanilla
- ½ cup Mazola margarine, melted
- 1 pint dairy sour cream

Grease 1 (9 inch) tube pan; dust with graham cracker crumbs. Sieve cottage cheese into large mixing bowl. Add cream cheese. Beat with high speed of electric mixer until well blended and creamy. Beating at high speed, blend in sugar, then eggs. Reduce speed low. Add corn starch, lemon juice and vanilla. Beat until blended. Add melted margarine and sour cream. blend with low speed. Pour into prepared pan. Bake at 325 degrees F. (slow) oven about 1 hour and 10 mins. or until firm around edges. Turn off oven. Let cake stand in oven 2 hours. Remove and cool completely on wire rack. Chill. Remove sides of pan. You can use a can of blueberry or cherry pie filling on top.

Graham Cracker Crumbs

- 1½ cups of graham cracker crumbs
- 1 teaspoons cinnamon
- 1 stick butter

Use a rolling pin to crush the graham crackers with. Measure 1½ cups of crumbs. Then melt the butter and mix with the graham cracker crumbs. And mix the cinnamon with that. You grease the tube pan with butter or oil, then you press the crumbs mixture to the pan.

CHOCOLATE POUND CAKE

Mrs. Leroy Barrett
Creeksville B.W.

- ½ pound butter
- 5 eggs
- 3 cups sugar
- ½ cup cocoa
- ½ teaspoon baking powder
- ½ pound crisco
- 3 cups and 2 tablespoons flour
- 1¼ cups milk
- ¼ teaspoon salt
- 1 teaspoon vanilla

Cream butter and crisco. Add sugar, a little at a time. Add one egg at a time. Add milk and flour little each time and mix well. Bake 325 degrees for 1 hour and 25 minutes.

POUND CAKE

Trudy Lane
Winton B.W.

- 1 c. butter
- ½ c. Crisco
- 3 c. sugar
- 3 c. flour (plain or cake flour)
- 1 c. milk
- 5 eggs
- ½ t. baking powder
- ½ t. salt
- 1 t. lemon extract
- 1 t. vanilla

Bake 325 degrees about 1½ hours. Cream butter and sugar together, then eggs, flour and milk.

POUND CAKE

Mrs. R.W. Britt
Severn B.W.

- 5 eggs
- 2 scant cups sugar (sifted)
- 2 cups flour
- 2 sticks butter or margarine
- 1 tsp. vanilla
- ½ tsp. almond extract or lemon juice

Sift flour five times, measuring after sifting first time. Cream butter and sugar thoroughly. Add eggs, one at a time, beating well after each. Add flavoring. Gradually add flour and continue beating until all flour is used. Bake in 10-inch tube pan, which has been well greased and lined with brown paper, at 325 degrees for 1 hour and 15 minutes.

POUND CAKE

Mary Callis
Harrellsville B.W.

Cream together:

- 2 sticks butter
- ½ cup Crisco

Cream:

- 3 cups sugar

Add and mix well:

- 1 t. lemon flavoring
- 1 t. vanilla flavoring
- 3 cups sifted cake flour
- 1 t. baking powder
- 5 eggs
- 1 cup buttermilk

Grease and line tube pan. Cook 1 hr. and 20 min. at 325 degrees.

POUND CAKE

Fannie Bryant
Lasker B.W

1 1-lb. box 10X sugar
1 stick margarine
2 sticks butter
6 large eggs
3 cups cape flour
1 tsp. lemon flavoring
2 tsps. vanilla flavoring

Cream butter, margarine, and sugar well. Add two eggs to the mixture. Beat two minutes on high speed of mixer; lower speed and add the flour and rest of eggs alternately until all the flour and eggs are used. Bake at 325 1 hour and 10 minutes.

POUND CAKE

Myrtle Lassiter
Creeksville B.W.

½ pound butter
3 cups sugar
3 cups sifted cake flour
¼ teaspoon soda
6 eggs
½ pint sour cream
1 teaspoon vanilla
½ teaspoon almond extract

Cream thoroughly butter and sugar. Add eggs one at a time, beating after each addition. Add flavoring. Add flour which has been sifted with soda: Add sour cream. Mix well. Bake in tube pan for about one hour and 15 minutes. Turn off heat and leave in oven 15 min. Bake in moderate oven 350 degrees.

COCONUT POUND CAKE

Ollie Odom,
Horton B.W.

1 pound butter
3 cups sugar
5 eggs
1 teaspoon lemon extract
3 cups all purpose flour
1 cup milk
1 cup shredded coconut

Cream thoroughly the softened butter - gradually adding the sugar; mixing well. Add eggs one at a time, beating after each addition. Add flour, milk, coconut and lemon extract, blending well. Pour into greased and floured large tube pan. Bake at 350 degrees for seventy-five to ninety minutes.

CHOCOLATE POUND CAKE

(This recipe was given to many of us by the former Rev. J.L. Walter Moose. It is a delicious cake.)

Seaboard B.W.

- ½ lb. butter
- ½ cup Crisco
- 3 cups sugar
- 5 eggs
- 3 cups flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- ½ cup cocoa
- 1 ¼ cup milk
- 1 teaspoon vanilla
- ½ teaspoon lemon juice

Sift and measure flour. Sift again with salt, baking powder, and cocoa. Cream butter and Crisco, gradually add sugar. Add eggs one at a time, beating well after each is added. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Add vanilla and lemon juice, Grease and flour 10" tube pan, then line bottom of pan with brown paper. Bake about 1 ½ hours at 300 F. Cool in pan after baking. Remove from pan and frost if desired.

Frosting

- 1 stick margarine
- 2 squares chocolate
- 1 teaspoon lemon juice
- 1 whole eggs, beaten
- 1 pkg. confectioners sugar, sifted
- pinch of salt

Melt margarine and chocolate over hot water then add other ingredients. Add enough whole milk or cream to produce a spreading consistency.

POUND CAKE

Mrs. Cecil H. Harrell
Colerain B.W.

- 2 sticks butter
- 5 eggs
- 3 c. plain flour
- ½ tsp baking powder
- 1 tsp vanilla or lemon flavoring
- ½ c. Crisco
- 3 c. sugar
- 1 c. milk
- pinch salt

Cream butter, shortening and sugar until light and fluffy. Add egg yolks which have been beaten to a lemon color. Combine flour, salt and baking powder. Add to cream mixture alternately with milk. Fold in egg whites which have been well beaten. Add flavoring. Spoon mixture into well greased and floured tube pan. Bake at 325 degrees for 1 hr. 15 min or until cake is done when tested with wooden pick. Cool in pan 10 min. before turning out.

COCONUT POUND CAKE

Ruth Rumfelt
Rich Square B.W.

- 1 ½ cups Crisco
- 2 ½ cups sugar
- 5 eggs
- 3 cups plain flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 1 cup milk
- 1 cup Angel Flake Coconut

Cream sugar and Crisco for 10 minutes. Add eggs one at a time. Add dry ingredients alternately with milk. Fold in coconut. Place in cold oven - set temperature at 300 degrees. Bake for 1 hour and 25 minutes.

Glaze

- ½ t. mgarine
- 1 cup sugar
- 2 tsp. white Karo Syrup
- ½ cup buttermilk

Cook slowly - don't let it thicken. Pour over hot cake. Cover immediately and let set overnight.

KENTUCKY WONDER POUND CAKE

Margaret Davidson
Mars Hill B.W.

- 2 ½ c. sifted self-rising flour
- 2 c. sugar
- 1 ½ c. Crisco vegetable oil
- 4 egg yolks
- 1 c. plus 1 T. crushed pineapple
- 2 T. hot water
- 2 ½ t. cinnamon
- 1 c. chopped nuts (floured)

Beat egg whites stiff - cream sugar and oil; add all other ingredients except egg whites and nuts. Beat well and fold in egg whites and nuts. Bake at 350 degrees for 1 hr. in greased and floured tube pan. Cool before turning out of pan (about one hr.)

MORAVIAN POUND CAKE

Virginia Cobb
Buckhorn B.W.

- 1 c. butter
- ½ c. crisco
- 3 c. sugar
- 2 tsp. vanilla
- 5 eggs
- 3 c. cake flour
- ½ tsp. salt
- ½ tsp. baking powder
- 1 tsp. mace
- 1 c. milk

Blend butter and shortening; add sugar gradually and beat until fluffy. Add eggs one at a time beating well after each. Scrape bowl often. Sift flour, baking powder and mace together. Add to butter mixture alternately with milk beginning and ending with flour. Add vanilla. Bake in large tube pan in 350 degree oven 1 hour and 15 to 30 minutes. Remove from pan immediately and cover tightly in cake server. Do not uncover until cake is cold.

VANILLA WAFER CAKE

Marie Clinton
Winton B.W.
Verlie Brown
Colerain B.W.
Dianne Vivervette
Ahoskie B.W.

- 2 sticks margarine (room temp.)
- 2 c. sugar
- 1 t. vanilla flavoring
- 6 eggs

Blend together above ingredients. Then mix one 12 oz. box vanilla wafers broken into pieces (not crushed), 1 cup chopped pecans, and 1 - 7 oz. can angel flake coconut. Grease and flour tube pan. Bake at 275 for 1 hour 45 minutes. Note: Verlie Brown, Colerain B.W., says she adds ½ cup milk to her recipe.

VANILLA WAFER POUND CAKE

Mrs. L.I. Bowen
Cashie B.W.

- 2 sticks butter or margarine
- 1 12 oz. box vanilla wafers
- ½ cup milk
- 2 cups sugar
- 6 eggs
- 1 tsp. vanilla
- 1 cups nuts
- 2 cups coconut

Cream butter and sugar. Add eggs one at a time and mix well after each. Blend in vanilla wafers, milk and vanilla. Add nuts and coconut. Bake in greased pan for one hour and half at 300 degrees.

RAISIN PUDDING CAKE

Emma Martin
Conway B.W.

- 1 package yellow cake mix
- 1 package (4 serving size) Jello pudding, Instant lemon flavor
- 4 eggs
- 1 cup sour cream
- 1 cup chopped raisins
- 1 cup oil

Combine cake mix, pudding mix, eggs, sour cream and oil in large mixing bowl. Blend well and beat for 2 minutes. Stir in raisins. Pour into a 10 inch greased tube pan. Bake 350 degrees for 1 hour. Cool for 15 minutes. Remove from pan and glaze with:

- 1 tablespoon hot milk
- 1 cup sifted confectionary sugar

RAISIN CAKE

Lillie Mae Watson
Conway B.W.

1 box of yellow cake mix
In place of water use milk or buttermilk
3 eggs instead of two

Mix and make your cake into three layers. After it cools use this icing:

Raisin Icing

1 stick of butter or margarine
1 cup milk
2 cups sugar
1 pkg. raisins
1 tsp. vanilla flavoring

Put your raisins in blender and cut them up. Put butter or margarine in large sauce pan and add sugar. Let it melt. Add raisins and flavoring. Cook slowly after it has thickened. Add nuts if desired and then streak your cake. It is very rich but tasty.

FUDGE DELIGHT

Julia Outland
Roberts Chapel B.W.

4 eggs
2 cups sugar
¾ cup margarine
pinch of salt
½ cup sifted flour
1 cup pecans
1 teaspoon vanilla
2 heaping tablespoons cocoa

Beat eggs well, add sugar, beat well again. Add cocoa in melted butter, add flour and other ingredients. Pour into unbuttered can, place in pan of cold water. Bake at 325 degrees for 45 minutes. Serves six.

TUNNEL OF FUDGE CAKE

Bernice Long
Jackson B.W.

1 ½ cups margarine (3 sticks)
6 eggs
1 ½ cups sugar
2 cups all purpose flour
1 pkg. Pillsbury Cream Milk Chocolate Frosting Mix. (Leave one cup mix out)
2 cups chopped nuts

Cream margarine, add sugar, beat well. Add eggs beating well, add flour and frosting mix. Mix well, stir in nuts. Pour in greased tube pan. Bake at 325 degrees for one hour and 10 minutes, cool in pan. Turn out in plate. Ice with Pillsbury Creamy Milk Chocolate Mix if desired or serve plain.

CHOCOLATE CAKE

Peggy Brinkley
Galatia B.W.

1 stick butter or margarine
1 cup sugar
4 eggs
1 cup self-rising flour
1 tsp. vanilla
1 can Hersey's syrup (large)
pinch of salt

Cream the butter and sugar together. Add the ramaining ingredients and beat well. Pour the batter into a greased and floured 9x13 pan. Bake 30 to 35 minutes at 350 degrees F. Cake may be served frosted or unfrosted.

CHOCOLATE CAKE

Myrtle Lassiter
Creeksville B.W.

Is there a southern boy who doesn't like chocolate cake? We sincerely doubt it. If chocolate is one of your favorites then this recipe will become a standard for you.

2 sticks butter
4 eggs
3 teaspoons baking powder
2 cups sugar
3 cups flour
1 cup milk

Cream butter and sugar. Add eggs beating well, after each addition. Add flour, baking powder, and milk alternately. Add flavoring. Spoon one spoon at a time into six nine inch cake pans. Stack with chocolate filling.

CHOCOLATE SHEET CAKE

Mrs. Walter S. Jones
Conway B.W.

1 stick margarine
1 c. sugar
4 eggs
1 c. plain flour
pinch of salt
1 t. baking powder
1 can chocolate syrup (1 lb. can)
1 t. vanilla

Bake at 350 degrees for 30 min.

Icing

1 stick margarine
⅓ c. evap. milk
1 cup sugar
1 c. chocolate semi-sweet bits (6 oz.)

Bring margarine, sugar, evap. milk to a boil and cook 1 to 2 min. Remove from heat, add chocolate bits and stir until melted. Pour over cake while warm.

CHOCOLATE FROSTING

Myrtle Lassiter
Creeksville B.W.

- 3 cups sugar
- ¼ teaspoon cream of tartar
- 2 tablespoons of butter
- 2 egg yolks
- 3 squares chocolate
- 1 cup milk
- 1 teaspoon vanilla

Cook sugar, chocolate, cream of tartar and milk to a soft ball stage. Pour slowly over egg yolk, beating with rotary as electric beater. Add butter and continue to beat until it loses its gloss. When cold, add vanilla and spread on cake.

CHOCOLATE SHEATH CAKE

Mrs. Delbert Burnett
Buckhorn B.W

- 1 stick margarine
- 4 T. unsweetened coca
- ½ cup shortening
- 1 cup water

Bring above to a boil and pour over:

- 2 cups sugar
- 2 cups flour (plain)
- ½ tsp. salt

Mix above and add:

- ½ cup buttermilk
- 2 eggs (slightly beaten)
- 1 tsp. soda
- 1 tsp. vanilla

Pour in greased loaf pan (9 x 13), and bake at 400 degrees for approx. 20 minutes, or until done.

Icing

Right away mix:

- 1 stick margarine
- 4 T. cocoa
- 6 T. milk

Bring to a boil. Add 1 box of powdered sugar and 1 tsp. vanilla. Beat well and spread on cake while hot.

CHOCOLATE STARLIGHT DOUBLE DELIGHT CAKE

Mrs. Henry A. Langley
B.W.

- 2 pkgs. cream cheese !3 oz xz.)
- ½ cup shortening
- ½ teasp. vanilla
- 6 cups (1 ½ lbs.) confectioners sugar
- ¼ cup hot water
- 4 squares (4 oz.) chocolate melted

Cream 2 pkgs. cream cheese, ½ cup chortening, ½ teasp. vanilla. Blend well. Measure 6 cups (1 ½ lbs.) XX sugar. Blend ½ of sugar into creamed cheese mixture. Add ¼ cup hot water alternately with balance of sugar. Blend. Add 4 squares choc. melted. Leave exactly ½ of mixture as frosting for cake.Then: ¼ cup shortening; 3 eggs; ¾ cup milk; 2 ½ cup self rising flour. Combine ¼ cup additional shortening in remaining choc. mixture. Mix thoroughly. Blend in 3 egg - one at the time, beat for one minute. Measure ¾ cup milk and add alternately with 2 ½ cup self-rising flour. Pour into two 8 inch layer pans. Bake in oven (350) 30-35 mins. Cool. Frost cake when cooled with reserved frosting mix.

FUDGE CUPCAKES

Mrs. Rufus E. Darden
Buckhorn B.W.

- 1 ¾ cups sugar
- 1 cup all-purpose flour
- 4 eggs
- 4 squares semi-sweet chocolate
- 1 cup margarine
- 1 ½ cups chopped pecans
- 1 tsp. vanilla extract

Combine sugar, flour and eggs; blend by hand, but do not beat. Melt chocolate and margarine in a saucepan; stir in nuts. Combine sugar mixture, chocolate mixture and vanilla; blend, but do not beat. Pour into paper-lined muffin tins and bake at 325 degrees for 30 minutes. Yields two dozen cupcakes.

ORANGE CUPCAKES

Martha B. Dacus
Roberts Chapel B.W.

- 1 stick butter
- 2 eggs
- ¾ cup buttermilk
- 1 teaspoon vanilla
- ½ cup raisins
- 1 cup sugar
- 2 cups plain flour
- 1 teaspoon soda
- ½ teaspoon salt

Cream butter and sugar. Add eggs, flour, salt, soda, milk and vanilla. Mix well. Add raisins. Spoon into muffin tins. Bake in small size muffin tins. Cook at 325 degrees until brown. Makes 48 small cupcakes.

Topping

Juice of 2 oranges and 1 lemon, 1 cup sugar and graded rind of all fruit. Pour over warm cakes.

CHOCOLATE SHEATH CAKE ICING
(Tinker Cake)

Mrs. Jerome Tinkham
Mt. Tabor B.W.

- 2 cups sugar
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon ground cinnamon
- 1 cup water
- 1 stick margarine
- ½ cup all-vegetable cooking oil
- 4 tablespoons cocoa
- ½ cup buttermilk
- 2 eggs, slightly beaten
- 1 teaspoon vanilla extract

Sift together the sugar, flour, soda, and cinnamon. Set aside. In a saucepan place the water, margarine, oil, and cocoa. Bring to boil and pour over dry ingredients, mixing well. Set aside. Mix together the buttermilk, eggs, and vanilla extract; add to chocolate batter. Pour batter into greased and floured 13 x 9 x 2 inch pan. Bake at 400 degrees. F for 20 minutes. Start chocolate icing about 5 minutes before cake is done and frost cake in pan.

Chocolate Icing

- 1 stick margarine
- 4 tablespoons cocoa
- 6 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup chopped pecans
- 1 box 10X sugar

Place margarine, cocoa, and milk in a saucepan. Bring to a boil, being careful not to let it scorch. Then add powdered sugar, vanilla extract, and pecans. Spread on hot cake.

ORANGE JELLO CAKE

Mrs. Jesse Vinson
Meherrin B.W.

- 5 eggs
- 1 pkg. orange jello
- ⅔ cup boiling water
- 1 box orange Duncan Hines Cake Mix
- ⅔ cup oil

Beat eggs, add oil and cake mix. Dissolve jello in ⅔ cups boiling water, then add to mix. Pour in greased tube pan. Bake at 325 degrees for 45 minutes.

ORANGE SLICE CAKE

Rebecca Cale
Ahoskie B.W.

- ½ lb. butter or oleo.
- 2 cups sugar
- 5 eggs
- 1 cup fresh coconut or angel flake coconut
- ½ cup buttermilk
- 1 level tsp. soda, add to buttermilk
- 1 tsp. vanilla
- 3 cups plain flour sifted
- 8 oz. pkg. dates chopped
- 8 oz. pkg. orange slices, cut in small pieces
- 1 cup pecans
- ½ cup black walnuts

Cream butter and sugar well, add eggs one at a time beating after each addition. Add vanilla, flour, and milk. Batter will be heavy. In another bowl add coconut, nuts, candy, and dates. Sprinkle with a little flour to keep from sticking together. Then add to first mixture, stir well. Put in tube pan and bake at 225 degrees for 2 hours or until done. May take a little longer depending on oven.

Filling For Orange Slice Cake

While cake is still warm but not too hot, make a mixture of ½ box of confectionary sugar and ½ cup fresh orange juice. Blend together and pour over cake. Store in refrigerator over night before serving.

SPRINGTIME ORANGE BLOSSOMS

Mrs. Garland Barnes
Severn B.W.

- 3 eggs
- 1 ⅓ cups granulated sugar
- ½ cup water
- 1 ½ cups all-purpose flour
- 1 ½ tsp. baking powder
- ½ tsp. salt
- 1 tsp. vanilla
- 6 cups sifted confectioner sugar
- juice of 2 lemons and 2 oranges
- grated rind of 1 lemon and 2 oranges

Beat eggs until creamy; add sugar gradually. Add water alternately with flour which has been sifted with salt and baking powder 3 times. Add vanilla. Bake in small muffin pans at 350 for 12 to 15 min. Remove from pans immediately and dip in frosting while they are hot. Place on wax paper to dry.

OATMEAL CAKE

Mrs. M.E. Baker
Harrellsville B.W.

- 1 ¼ cups boiling water
- 1 cup oats
- 1 stick butter or margarine
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 ⅓ cups flour (self-rising)
- 1 teaspoon ground cinnamon
- 1 teaspoon soda
- 1 teaspoon salt

Mix boiling water and oats and let stand 20 minutes. Cream together shortening and sugar. Add eggs and beat well. Add oats mixture. Add dry ingredients and mix well. Bake in a greased sheet pan at 275 degrees for 35 to 45 minutes. While still warm, put topping on cake and return to oven to broil for about 3 to 5 minutes.

Topping For Oatmeal Cake

- 1 cup light brown sugar
- 1 stick butter or margarine
- ¼ cup evaporated milk
- 1 cup coconut

Mix all ingredients and spread on cake. Place under broiler for 3 to 5 minutes.

OATMEAL CAKE

Mattie Mae Hoggard
Connaritsa B.W.

- 1 c. Quick Oats
- ½ c. butter
- 1 c. brown sugar
- 1 t. cinnamon
- ½ t. salt
- 2 eggs well beaten
- 1 ¼ c. boiling water
- 1 c. sugar
- 1 t. vanilla
- 1 t. soda
- 1 ⅓ c. flour

Pour water over oats and let stand 20 minutes. Add sugar and butter and mix well. Add eggs and vanilla. Sift all dry ingredients and add to mixture. Mix well. Pour in greased pam 9 x 13 and bake 30 minutes at 350.

Icing

- 1 c. coconut
- ½ c. canned milk
- ½ chopped nuts
- 1 c. brown sugar
- 1 T. butter

Mix and spread on cake. Put in oven on broil and let cook until it bubbles or browns.

MARILEAN OATMEAL CAKE

Mrs. Charlie Powell
Horton B.W.

- 1 ½ cups boiling water
- 1 cup Quick cooking oatmeal
- ½ cup margarine
- 1 cup light brown sugar
- 1 cup sugar
- 2 eggs
- 1 ⅓ cups flour
- 1 teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon

Pour boiling water over oatmeal and margarine. Mix well and let stand twenty minutes, stirring occasionally. Combine sugar with eggs. Blend well. Add flour, soda, salt and cinnamon. Mix. Add oatmeal to batter. Pour into greased and floured sheet pan (9x13x2). Bake at 350 degrees for thirty-five to forty minutes.

Topping

- ½ cup butter
- 1 cup coconut
- ½ cup sugar
- ¼ evaporated milk
- ½ teaspoon vanilla
- 1 cup raisins (optional)

Mix all ingredients together and spread on warm cake. Place under broiler a few minutes to brown top.

DELICIOUS COCONUT CAKE

Peggy Jones
Mars Hill B.W.

- 2 c. sour cream
- 2 12 oz. pkgs. frozen coconut
- 2 c. granulated sugar

Mix together and leave covered in refrigerator overnight. Use yellow cake mix and cook according to package directions. Make 2 layers and split each layer, making four. Ice with the mixture between layers and on top. Do not ice sides. Seal in cake cover and refrigerate for 4 days. Icing is slightly liquid and absorbs into cake, making it delicious!

COCONUT CAKE

Ruth Baker
Merry Hill B.W.

- 2 ½ cups of self-rising flour
- 6 eggs
- 2 tablespoons of lemon flavoring
- 2 cups of sugar
- 1 cup shortening

Beat all together about 2 ½ minutes. Cook in layers.

Filling

- 2 cups of fresh coconut
- 1 cup of sugar
- 1 teaspoon of lemon flavoring
- 1 cup of milk
- 1 cup of milk

Mix all together and let come to a boil. Stirring constantly. Spread thick on layers. Use a Lemon Icing for cake.

FRUIT COCKTAIL CAKE

Mary Helen Hales

- 2 cups plain flour
- 2 tsp. baking soda
- ⅛ tsp. salt
- 2 eggs
- 2¾ cups sugar
- 1 cup evaporated milk (undiluted)
- 1 stick margarine
- ¾ cup coconut
- 1 tsp. vanilla
- 1 15 oz. can of fruit cocktail

Mix flour, soda, salt and 1¾ cup of sugar together. Add in the eggs and fruit cocktail. Pour the batter into a 9 x 13 pan. Bake at 325 degrees F. for 30-45 minutes. While the cake is cooking, boil the milk, butter or margarine and 1 cup sugar for 10 minutes. Remove from the heat and add the coconut and vanilla. When the cake is done, pour the mixture over the cake while it is still warm.

FRUIT COCKTAIL CAKE

Nancy Clinton
Winton B.W.

- 2 c. sugar
- 2 c. plain flour
- 1 can fruit cocktail
- 2 eggs
- 2 t. soda

Mix all together and bake 325 degrees in sheet pan for 45 min. to 1 hour. (Grease sheet pan)

Icing

- 1 c. sugar
- 1 c. can milk
- ½ c. coconut
- 1 stick margarine
- ½ c. nuts

Mix sugar, milk and margarine together and cool for about 10 minutes. Add nuts and coconut and spread on cool cake.

FRUIT COCKTAIL CREAM CAKE

Lana Daniels
Mt. Tabor B.W.

- 1¼ cups graham cracker crumbs
- ¼ cup sugar
- 6 T. butter or margarine, melted
- 2 cups dairy sour cream
- ⅔ cup sugar
- 1 t. vanilla
- 1 17 oz. can fruit cocktail

Combine graham cracker crumbs, the ¼ sup sugar, and the melted butter or margarine. Reserve 2 T. crumb mixture; press remaining crumbs on bottom and sides (1½ inches high) of buttered 8 in. springform pan. Combine sour cream, the ⅔ cup sugar, and the vanilla. Drain fruit cocktail, remove cherries and set aside. Fold remaining fruit into sour cream mixture. Pour into crumb crust. Top with reserved crumbs. Bake in 350 degree oven for 20 to 25 minutes or until set. Chill thoroughly. Garnish with reserved cherries.

PINEAPPLE CAKE FILLING

Agnes Mizelle
Harrellsville B.W.

- 1 large can crushed pineapple
- 1 heaping teaspoon flour
- 1 whole egg
- 1 cup sugar
- ¼ stick margarine
- squirt of lemon juice

Mix all ingredients except egg and margarine. Beat egg well and fold into other ingredients. Cook slowly, dropping in margarine as the mixture starts to cook. Cook until mixture thickens. Cool and spread on cooled cake layers.

7 MINUTE FROSTING

Mrs. Leroy Barrett
Creeksville B.W.

- 2 egg whites
- 6 tablespoons cold water
- 1 ½ cups granulated sugar
- 1 tablespoon light corn syrup
- dash salt
- 1 teaspoon vanilla

Put all ingredients, except vanilla, in top of double boiler, mix thoroughly. Place over rapidly boiling water and beat on high speed until mixture will hold a form peak, about 6 minutes. Remove from boiling water and place over cold water. Add vanilla and blend in. Note: If too thin two or three tablespoons of powdered sugar may be added. Sufficient to cover tops and sides of two 8 inch or 9 inch layers or one 10 inch tube cake.

CREAMY CARAMEL ICING

Mabel Parke
Conway B.W.

- 2 cups brown sugar
- 1 Tbsp. crisco
- 1 Tbsp. corn syrup
- ½ cup milk

Put these ingredients in pan and cook to 235 degrees or to ball stage when dropped in cold water. While this is cooking, mix these ingredients in a bowl:

- ⅓ cup Crisco
- 1 lb. of 10X sugar
- 4 Tbsp. hot milk
- 1 tsp. vanilla

Beat these ingredients until smooth. Pour the hot mixture into the cold mixture and beat until thick and creamy (about 5 minutes). Spread on cool cake layers. If icing gets too cool to spread, place in a pan of hot water and stir until you can spread.

ONE-MINUTE FUDGE FROSTING

Lovell Rogers
Ahoskie B.W.

- 2 tbsp. shortening
- 1 ½ cups sugar
- 1 tbsp. corn syrup
- 2 ounces chocolate
- 7 tbsp. milk
- 2 tbsp. butter
- ⅛ tsp. salt
- 1 tsp. vanilla

Mix ingredients and bring to a rolling boil. Cool for 1 minute. Wait till cool before icing.

COCONUT CAKE FILLING

Maggie Pearl Lowe
Christian Harbor B.W.

- 1 cup sugar
- 1 cup evaporated milk
- 2 cups minature marshmellows
- 12 oz. frozen coconut (thawed)

Boil sugar and evaporated milk for 4 minutes. Add marshmallows. Stir until they dissolve. Add coconut. Frost cake.

CHEWY CAKE

Doris Jernigan
Elm Grove Church

Melt 2 sticks of margarine. Add 1 box of light brown sugar. Next add 1 teaspoon vanilla nd 4 eggs. Mix well and stir in 2 ½ cups of self-rising flour. Add 1 cup of coconut and 1 cup chopped pecans. Mix well and bake at 300 degrees for one hour.

Candy

DIVINITY FUDGE

Mrs. T.J. Benthall
Mt. Tabor B.W.

- ½ cup light corn syrup
- 2 ½ cups sugar
- ¼ tsp. salt
- 2 egg whites
- 1 tsp. vanilla
- 1 cup coarsely chopped nuts

Combine corn syrup, sugar, salt and water in a saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved. Cook without stirring, to firm ball stage (248) F. or until a small amount of syrup forms a ball when dropped into very cold water. Just before syrup reaches 248 F, beat egg whites until stiff but not dry. Pour about ½ syrup slowly over egg whites, beating constantly. Cook remaining syrup to soft crack stage (272 F.). Add slowly to first mixture, beating constantly, beat until mixture holds its shape. Add vanilla and chopped nuts. Drop from tip of spoon onto waxed paper. Makes about 1 ¼ pounds.

ROCKY ROAD CANDY

Shirley Carter
Ahoskie B.W.

- ¼ cup butter or margarine
- 1 cup (6 oz. pkg.) semi-sweet chocolate pieces
- 3-4 cups minature marshmallows
- ½ cup chopped nuts
- 1 cup rice krispies

In saucepan, melt butter and chocolate pieces over low heat. Remove from heat. Stir in marshmallows, nuts and rice krispies just until coated with chocolate. Spoon onto wax paper or buttered pan. Chill until set - about 30 minutes.

PEANUT BRITTLE

Mrs. Eddie Joyner
Conway B.W.

½ cup white Karo syrup
1 cup sugar
½ cup water
2 cups peanuts
1 teaspoon soda
pinch of salt

First roast peanuts in 300 degree oven for approximately 15 minutes, or until skins will slip off easily, remove all skins. Mix water, sugar and syrup and cook on high temperature. After mixture has begun to boil rapidly, pour in peanuts and add salt. When peanuts turn brown or syrup is light brown, add soda and stir well. Pour on greased pan. Do not pour in dish because it will stick to surface.

PEANUT BRITTLE

Mrs. E.W. Rogister, Jr.
Ahoskie B.W.

½ cup water
1 cup dark Karo syrup
2 cups sugar
4 cups shelled peanuts, raw
2 tablespoons baking soda

Bring water, syrup, and sugar to a boil. Add 4 cups peanuts. Cook to 295 degrees on candy thermometer. Remove from heat and add baking soda. Stir well and pour on greased baking sheet. Let cool and break in desired size pieces.

NEVER FAIL FUDGE

Mrs. Clyde Francis
Connaritsa B.W.

2 c. sugar
1 small can milk (6 oz.)
10 marshmallows, cut up
1 pk. semi-sweet chocolate bits (6 oz.)
1 stick oleo
1 c. chopped nuts (coarse)

Add sugar and milk and heat, add marshmallows and bring to a boil and cook slowly for 6 minutes. Remove from heat and add chocolate bits, oleo cut up, and nuts and mix well. Drop by spoonful on wax paper or put in buttered dish and cut out when cool.

CANDIED NOODLES

Kay Lowe
Creech Memorial B.W.

1 large can chow-mein noodles
1 small package of chocolate-bits (602)

Melt chocolate bits in double boiler. Add noodles. Mix well. Then drop on waxed paper.

CHOW MEIN CANDY

Vivian Andrews
Brantleys Grove B.W.

2 6 oz. pkg's butterscotch morsels
1 can (2 cups) chow mein noodles
1 cup reg. salted peanuts

Melt butterscotch morsels in top of double boiler. Stir in chow mein noodles and peanuts. Spoon out in small pieces on to wax paper and cool.

PECAN PUFFS

Helen Miller
Holly Springs

1 egg white (beaten stiff)
⅔ cup brown sugar
1 tsp. vanilla
2 cups pecans (Halves)

Add sugar and vanilla to stiff egg whites. Dip pecan halves (one at a time) into egg white mixture. Place on foil(shiny side up) and cook 20-25 min. at 325 degrees.

PULLED SUGAR (TAFFY)

Lois Byrum
Colerain B.W.

3 cups sugar (piling up)
¾ cups vinegar (enough to wet)

Mix ingredients and stir (cream together) over slow heat. Cook until balls form in cup of cold water. Pour into greased dish. When edges begin to cool, start pulling - taking a little at the time from the edge. String out on floured board or table. Cut in lengths desired.

CANDIED STRAWBERRIES

Lula Mae Chamblee
Connaritsa B.W.

3 c. coconut
2 pk. (3 oz.) strawberry jello
1 can eagle brand milk

Mix and chill for one hour. Form in balls and roll in candied red sugar. For stem dye green slithers of almonds.

CHOICE CARMELS

Virginia H. Parker
Winton B.W.

- 2¾ c. sugar
- 2 level T. cornstarch
- 1 c. white syrup
- 2 rounded T. butter
- 1 c. milk
- 1 t. vanilla
- 1 c. cream
- 1½ c. nuts

Mix all except vanilla and nuts. When sugar has dissolved, boil to hard ball with constant boiling (this will require nearly an hour) take from fire and add nuts and vanilla, turn into buttered tins and when firm cut into squares, wrap in waxed paper when perfectly cold.

PEANUT BUTTER CANDY

Loretta Blowe
Conway B.W.

- 1 c. milk
- 12 oz. jar peanut butter
- 3 cups sugar
- 1 tsp. vanilla

Mix sugar and milk in saucepan, cook at med. heat until mixture forms a soft ball when dropped in a glass of cold water. Take off heat, add peanut butter and vanilla. Mix well. Pour in greased square pan. Let cool, cut into squares.

PEANUT BUTTER FUDGE

Chloe Futrell
Creeksville B.W.

- 2 cups sugar
- 2 tbsp. light syrup
- dash of salt
- ⅛ lb. margarine
- ¾ cups milk
- ⅓ cups peanut butter
- 1 tsp. vanilla

Put sugar, syrup, salt, margarine, and milk in a medium saucepan, cook until a drop forms a soft ball in cold water. Remove from heat, cool until thick as syrup, add peanut butter and vanilla and beat until candy begins to thickens. Pour into a buttered container and cut in squares.

QUICK NUT FUDGE

Betty Ann Earley
Harrellsville B.W.

¾ stick margarine
½ box confectionery sugar
½ cup cocoa
1 tbsp. vanilla
4 tbsp. milk
¼ tsp. salt
1 cup chopped nuts

Put all ingredients except nuts into a mixing bowl. Place bowl into shallow pan containing 1 inch simmering water. Stir in nuts and pour into buttered loaf pan. Cool and cut into squares.

MARTHA WASHINGTON CANDY

Wanda Taylor
Conway B.W.

2 pkg. confectioners sugar
1 can Eagle Brand milk
1 ½ pkg. chocolate bits
1 t. vanilla
1 stick margarine
1 qt. chopped nuts
1 T. cocoa
½ of a slab or paraphin wax

Mix sugar, milk, melted margarine, and vanilla. Put in refrigerator ½ hours to stiffen. Roll mixture into small balls. Put in refrigerator again about ½ hour to stiffen.

Melt chocolate bits, cocoa and paraphine wax in a saucepan. Coat the candy balls by dropping one by one into the chocolate mixture with the aid of a teaspoon. Set the candy on waxed paper to cool. This candy can be frozen.

MOUNDS

Paula Barrett
Galatia B.W.

½ cup margerine
1 can eagle brand milk
1 lb. coconut
1 box powdered sugar
1 stick parafin wax
1 12-oz. pkg. chocolate chips

Melt margerine. Mix melted margerine, milk, coconut and powdered sugar. Chill for 30 minutes. Roll into balls or shape as Peter Paul Mounds and chill again. Melt chocolate chips and parafin together over low heat. Dip coconut balls or mounds into mixture and place on waxed paper to cool.

Cheese and Egg Dishes

TIDEWATER CHEESE PUDDING

Eva White
Colerain B.W.

- 3 cups grated cheese
- 10 slices bread; trimmed, cubed and buttered
- 1 tsp. dry mustard
- 4 eggs
- 1 tsp. salt
- 2 cups milk

Place layer of bread and layer of cheese in a 6 x 11 in. baking dish. Repeat until the dish is full, ending with cheese. Beat eggs; add mustard, salt, and milk. Pour over bread and cheese. Set in refrigerator for at least 10 hours. Remove 1 hour before baking. Bake 1 hour at 350 degrees. May be topped with mushrooms or ham if desired.

I like this recipe for company breakfast because it can be made the day before and is so good. It can be made in smaller casseroles, too.

HEARTY MACARONI BAKE

Margaret Haste
Cashie B.W.

- 8 oz. elbow macaroni
- 1 lb. ground beef
- 1 c. chopped onion
- 1 c. chopped celery
- 2 8 oz. cans Hunt's sauce
- ¼ c. grated parmesan cheese
- 1 ½ tsp. salt
- ¼ chopped green pepper

Cook macaroni, drain. Brown ground beef in Wesson oil, add onion, celery, green pepper; cook 5 minutes; add macaroni, Hunt's sauce, cheese and salt. Bake uncovered in 2 qt. casserole dish 45 minutes at 350 degrees.

MACARONI AND CHEESE SUPREME

Beatrice Barrow
Jackson B.W.

- 1 pkg. Quaker macroni
- 2 tablespoons fat
- 1 tablespoon flour
- 1 ½ cups milk
- ¼ teaspoon pepper
- ¼ lb. sharp cheese, grated or thinly sliced
- ½ cup buttered bread crumbs
- 2 teaspoons salt

Cook macaroni as directed on package. Make a white sauce with fat, flour, milk and seasonings. Place macaroni and cheese in alternate layers in greased baking dish; cover with white sauce. Sprinkle buttered crumbs over top. Bake in a moderate oven. (350 F.) 30 minutes. Makes 6 servings.

CHEESE DISH

Mrs. Roger Davis
Roberts Chapel

stale bread slices buttered
Velveeta cheese
2-3 eggs
2 cups milk

Place in bottom of casserole buttered stale bread slices. Next, a layer of Velveeta Cheese. Then a layer of buttered bread and a top layer of cheese. Beat 2 or 3 eggs, 2 cups of milk and pour over casserole. Bake at 350 degrees about 30 minutes.

SCALLOPED POTATOES WITH CHEESE

Vickie Overman
Ahoskie B.Y.W.

4 large baking potatoes
¼ cup butter
½ pound grated Cheddar cheese
1 cup minced onion
½ cup minced parsley
1 tbsp. salt
1 tsp. pepper
1 tsp. savory
½ tsp. paprika
2½ cups milk and light cream mixed

Wash and peel the potatoes and slice thin as a dime. Put in ice water for a little while and then drain. Meanwhile, butter botton and sides of a baking dish, 12 x 8 x 2. Put a layer of potatoes into the dish; dot with butter and sprinkle generously with cheese, onion parsley, salt, pepper, savory and paprika. Repeat until you have four layers. Save ¼ cup Cheddar cheese to sprinkle on top later. Pour in the milk and cream to cover the potatoes. Bake in a very hot oven. 450 degrees F., for 10 minutes, then reduce to moderate, 350 degrees F. Sprinkle on the ¼ cup cheese and bake until potatoes are tender, about 2 hours. Six servings.

CURRIED EGGS

Beatrice Spivey
Winton B.W.

2 T. butter
1 small onion, finely chopped
1 T. flour
¾ cup milk
salt to taste
4 hard-cooked eggs (sliced)
1 t. curry powder

Heat butter and slightly saute onion; sprinkle in flour and curry; cook about 2 minutes, then stir in milk and salt and cook, stirring until mixture is thick. Fold in eggs. Serve over toast points or hot cooked rice. Makes 4 servings.

CHEESE SANDWICH SOUFFLE

Evelyn Jones
Menola B.W.

8 slices bread
¼ to ½ lbs. sharp cheddar cheese
4 eggs
2 cups milk
¼ tsp. salt
dash of pepper and paprika

Trim crust from bread. Place 4 slices in bottom of greased shallow baking dish. Slice cheese over bread. Cover with other four slices of bread. Beat eggs slightly, add milk, salt, pepper, and paprika. Pour over bread and cheese. Place in refrigerator at least 1 hour before baking. Bake at 350 degrees for thirty to forty-five minutes or until it puffs up, gets brown and crusty. Can be made twenty-four to forty-eight hours before serving.

CHEESE SOUFFLE

Susan Stephenson
Roberts Chapel B.W.

- 6 slices bread
- butter
- 1 ½ cups grated cheese
- 5 eggs
- 2 ½ cups milk
- 1 teaspoon dry mustard
- ½ teaspoon salt

Remove crust from bread. Butter slices. In a 1½ quart baking dish arrange alternate layers of bread and cheese. Combine other ingredients and pour over layers. Refrigerate 3 hours before cooking. Place in pan of hot water and bake, covered, at 350 degrees for one hours. Serve hot.

CHEESE SOUFFLE

Woodland

- 1 can 10¾ oz. condensed Cheddar Cheese Soup
- 6 eggs, separated

Heat soup, stiring. Remove from heat. Beat egg yolks until thick and lemon-colored. Stir into soup. Beat egg whites until stiff. Fold into soup mixture. Pour into casserole. Bake 300 degrees 1 to1 ¼ hours or 400 degrees for 30 minutes. Serves 4 to 6.

WELL-DONE COOKED EGGS

Margaret Edwards
Buckhorn B.W.

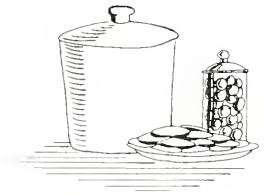
Place eggs in pot covered with cold water about 1 inch above eggs. Bring to a good boil. Set aside for 15 minutes. Then put eggs in cold water until eggs are cold. Then peel. You have well cooked eggs. (Hard to believe - but true) Yolk is well-centered. Eggs should be at least two days old.

DEVILED EGGS DELUXE

Paula Barrett
Galatia B.Y.W.

- 3 hard-cooked eggs
- ⅛ tsp. salt
- 1/16 tsp. pepper
- ¼ cup chopped ham or crumbled bacon
- ¾ tsp. worchesterhire sauce
- 1 tsp. mustard
- 1 tsp. lemon juice
- 1 tablespoon mayonnaise

Slice eggs in half lenthwise. Remove and mash the yolks. Mix thoroughly all other ingredients with the mashed yolks. Refill the egg whites with the yolk mixture. Sprinkle with paprika if desired.



Cookies

NUT FINGERS

½ cup butter
2 cups brown sugar
2 eggs
2 cups flour
pinch of salt
about ⅔ cup of nuts

Cream one-half of the butter with one-half of the sugar. Beat one egg, add to mixture. Add all of the flour and salt. Beat and mix well. Pour this mixture in cake pan and cover it with a layer of nuts. Cream the remaining butter and sugar. Add other well-beaten egg. Spread this on top - patting out to about ½ inch thickness. Bake at 375 degrees until golden brown on top. Cut in finger-length pieces.

EASY LAYERED CHOCOLATE-COCONUT COOKIES (BARS)

Alice Liverman
Meherrin B.W.

½ cup butter or margarine
1 ½ cups graham cracker crumbs
1 can (3 ½ oz) flaked coconut
1 pkg. (6 oz.) semisweet chocolate pieces
1 cup chopped nuts
1 can (14 oz) sweeteneed condensed milk

Melt butter in 13 x 9 x2 inch baking pan while preheating oven to 375. Layer each remaining ingredient over butter. (do not mix). Bake 25 minutes. Cool on rack. Cut in small squares. Makes about 48.

GINGERSNAPS

Eva Holloman
Mars Hill B.W.

1 c. granulated sugar
¾ c. crisco shortening
¼ c. molasses
1 egg
2 c. all purpose flour
1 ½ t. soda
½ t. salt
⅔ t. cloves
1 t. cinnamon
¼ t. nutmeg
1 ½ t. ginger

Cream sugar and shortening; add molasses and egg. Beat thoroughly. Sift flour, soda, salt and spices. Add to creamed mixture. Blend together so that all ingredients are well mixed. Roll in small walnut size balls. Then roll in granulated sugar. Place 2 inches apart on greased cookie sheet. Cookies will flatten as they bake. Bake at 375 degrees for 15 minutes. Yields about 5 dozen cookies.

DATE BARS

Mae Bunch
Merry Hill B.W.

1 pkg. dates
1 cup sugar
2 tsp. baking powder
2 eggs
2 tablespoon margarine
1 tsp. vanilla
1 cup chopped nuts
1 cup flour

Chop dates, add nuts, sift flour, sugar and baking powder. Beat eggs until foamy. Pour in first mixture. Add melted margarine, vanilla and mix well. Bake at 325 degrees until done about 25 or 30 minutes.

DATE SQUARES

Ruth F. White
Colerain B.W.

½ c. margarine
¼ c. brown sugar
1 ¼ c. sifted all purpose flour

Mix margarine, sugar and flour thoroughly. Put into shallow pan 9 x9 x2 or 10 x 8 x1 ½. This crust will be about ¼ inch thick. Bake until light brown in moderate oven (325-350 degrees) Remove from the oven and top with following:

2 egg whites, stiffly beaten
½ tsp baking powder
1 c. chopped nuts
2 T. flour
1 c. chopped dates
⅛ tsp. salt
1 ¼ c. brown sugar

Bake until golden brown in the same temperature oven. While still warm, cut into bars or squares. Sprinkle with powdered sugar, if desired. Makes about 18 cookies.

COCONUT OATMEAL COOKIES

Mrs. L.E. Payne
Brantley's Grove B.W.

1 cup butter or margarine
½ cup peanut butter
1 cup sugar
½ cup firmly light brown sugar
1 egg
⅓ cup butter-blended pancake syrup
1 teaspoon vanilla
1 ½ cups sifted all-purpose flour
2 teaspoons baking powder
dash of salt
1 ½ cups old-fashioned or quick rolled oats
1 cup coconut

Cream butter, peanut butter, and sugars; beat in egg, syrup, and vanilla. Sift together flour, baking powder, and salt; beat into creamed mixture until blended; stir in oats and coconut. Drop by teaspoons onto greased cookie sheets. Bake in moderate oven 350 degrees 12 to 15 minutes. Yield dozen cookies.

SAND TARTS

Mrs. Melvin L. Perry
Colerain B.W.

½ lb. butter
2 c. plain flour
ground cinnamon
6 T. powdered sugar
1 c. pecans, chopped
granulated sugar

Cream butter. Add sugar, flour and nuts. Mix well. Roll in small rolls about the size of your little finger. Bake in moderate oven (350) until lightly browned. While hot roll in mixture of granulated sugar and cinnamon. (use enough cinnamon to make sugar color of sand.) Makes about 50 cookies.

VANILLA KRANDSE - COOKIES

Lellie Vann Brown
Mars Hill B.W.

1 egg
2 sticks butter
1¾ cups sugar
1 teaspoon cream of tartar
1 teaspoon vanilla
2 cups self-rising flour
2 cups chopped pecans

Mix all together well. Roll into small walnut size balls and flatten on cookie sheet. Bake at 325 degrees until golden brown.

DATE-COCOA KRISPIES

Antoinette Hollomon
Murfreesboro B.W.

1 egg
1 stick margarine
1 cups sugar
1 cup finely chopped dates
2 cup cocoa rice krispies
1 cup broken nut meats

Boil first four ingredients together 10 minutes on medium heat, stirring constantly. Cool. Then add to mixed rice krispies and nuts. Mix well. Form into balls about the size of end of thumb and roll in fine coconut while still slightly warm. This makes about 100 balls.

DATE NUT BALLS

Margaret Davidson
Mars Hill B.W.

1 8 oz. pkg. pitted dates
1 stick margarine
2 c. Rice Crispies
1 c. fine cocnut
1 c. light brown sugar (not packed)
1 c. finely chopped pecans
powdered sugar

Mix dates, margarine, and brown sugar. Cook over low heat until dates are tender and mashed to pieces. Add nuts and coconut; set off heat and add Rice Crispies and stir well. Make balls quickly and lay in plate. After they have cooled, roll in powdered sugar. Dampen fingers with water and you can roll the balls easier. Refrigerate for best results.

CONGO SQUARES

Mildred Perry
Creech Memorial B.W.

Ann Liverman
Woodland B.W.

- 2¾ cups plain flour
- 2⅓ teaspoons baking powder
- ½ teaspoon salt
- ⅔ cup shortening
- 1 box brown sugar
- 3 eggs
- 1 cup chopped nuts
- 1 pkg. chocolate bits

Sift together flour, salt, baking powder. Melt shortening and add to brown sugar. Mix well, let cool slightly, add eggs one at a time, beating well after each addition. Add dry ingredients. Mix well. Stir in nuts and chocolate bits. Bake in large greased pan at 350 degrees for 30-35 minutes.

RUSSIAN TEA BALLS

Virgie Chitty
Meherrin B.W.

- 2½ cups all purpose flour
- ¼ teaspoon salt
- 1 cup butter or oleo
- ¾ cup confectioners sugar
- 2 teaspoons vanilla
- 1 cup chopped nuts

Combine all ingredients well. Form into balls with hands. Mixture is very dry, so you have to press to make balls. Bake for 10 to 12 minutes in oven 400 degrees. While still warm roll balls into powdered sugar.

RAINBOW PECAN SLICES

Betty White
Winton B.W.

- ½ c. butter
- ½ c. shortening
- 1¾ c. sugar
- 2 eggs
- 2 t. vanilla
- 3 c. flour
- 1¼ t. salt
- 1 t. baking powder
- 1½ c. chopped pecans
- ¼ c. chopped green cherries &
- ¼ c. chopped red cherries
- red and green food coloring
- 1 oz. unsweetened baking chocolate

Cream butter, shortening and sugar till light and fluffy. Add eggs and vanilla; mix well. Sift together flour, salt and baking powder and add to cream mixture. Divide dough into thirds. To the first ⅓ add a few drops of red food coloring and ½ c. chopped nuts. To the second ⅓ add a few drops green food coloring and ½ c. chopped nuts. Melt baking chocolate over low heat. Add to last ⅓ of dough with ½ c. chopped nuts. Line an 8½ x 4½ x 2½ " loaf pan with waxed paper. Press red mixture evenly on bottom. Next press green mixture on top of red, followed by chocolate mixture, forming 3 layers. Cover with waxed paper and chill several hours or overnight. When ready to bake, slice into small cookies and bake on greased cookie sheets at 350 degrees for 8 to 10 minutes. Makes about 100 small cookies.

JELLO BALLS

Viola Lawrence
Early's B.W.

- 3 small pkg. of jello (any flavor)
- 1 lb. coconut
- ¾ cup pecans
- 1 tbs. sugar
- ½ tsp. vanilla
- 1 can eagle brand milk

Mix two boxes of jello with other ingredients. Shape into balls and roll in dry jello and freeze.

PEANUT BUTTER COOKIES

Nadine Hewitt
Bethany

- ½ c. crisco
- ½ c. granulated sugar
- ½ c. brown sugar
- 1 egg beaten
- 1 T. hot water
- 1 ½ c. sifted all purpose flour
- ½ c. moist peanut butter
- ½ t. soda - ½ t. salt

Cream shortening. Add sugar and cream well. Add egg, hot water and peanut butter. Sift flour, salt, soda. Add dry ingredients to cream mixture. Shape into cookies on ungreased cookie sheet. Bake 375 degrees 10-12 minutes. Cool before removing from sheet. Yields approx. 3-4 doz.

CHINISE CHEWIES

Sandy Baker
Creech Memorial B.Y.W.

- 1 box light brown sugar
- 1 stick margarine
- 2 cups self rising flour
- 1 T. vanilla
- 1 cup chopped pecans
- 3 eggs

Cream sugar and margarine. Add other ingredients; mix thoroughly. Pour into greased and floured 13 x 9 x 2'' pan. Bake at 350 degrees for 30 minutes.

PENOCHE SQUARES

Janie Hoggard
Connaritsa

- ¼ c. melted butter
- 1 egg (beaten)
- 1 t. baking powder
- ½ c. chopped nuts
- 1 c. brown sugar (packed)
- 1 c. flour
- ¼ t. salt
- 1 t. vanilla

Add butter to sugar and mix well. Add egg. Sift dry ingredients and add to first mixture. Add nuts and vanilla. Bake 20 minutes in a 9 x 9 pan at 350. You may double this and put in a large cookie sheet. If you want thin crispy squares a single mixture and spread in large cookie sheet. It will take a lot of spreading but it can be done. Cook and cut in squares while still warm (within a couple of minutes from the time you take them out of oven.

COUNTRY DEACON COOKIES

Mrs. Rebie G. Britton
Mrs. Leroy Barrett
Jackson B.W.

- 2 cups sugar
- 4 teaspoons cocoa
- 1 stick of margarine
- ½ cup milk

Mix, bring to a rolling boil and boil for 1 ½ minutes - remove from heat and add

- 2 ½ cups Quick Quaker Oatmeal
- ¼ cup chopped nuts
- ½ cup peanut butter
- 2 teaspoons vanilla flavoring

Mix well and drop by teaspoon ful on waxed paper to cool. Cool thoroughly before lifting.
NOTE: Black walnuts add flavoring, coconut may be added to taste if desired.

PECAN PUFFS

Mrs. Hubert Beach
Menola B.W.

- 1 egg white
- 1 cup dark brown sugar
- 1/16 teaspoon salt
- 2 cups pecan halves

Beat egg white until stiff but not dry. Add sugar gradually. Add salt. Continue beating about 3 minutes. Fold in pecan halves until well coated. Drop pecan halves onto a greased cookie sheet. Bake at 300 degrees for 15 to 20 minutes. Store in covered container. Yields about 5 dozens.

OATMEAL-SHERRY COOKIES

Katherine Farless
Riverside B.W.

- 1 cup butter or margarine
- 2 cups sugar
- 2 eggs - well beaten
- 3 cups flour
- 1 teaspoon soda
- 2 teaspoons baking powder
- 10 teaspoons cooking sherry
- 1 cup raisins
- 1 cup chopped nuts
- 1 cup oatmeal
- 2 teaspoons cinnamon

Cream butter and sugar, then add eggs. Sift flour with soda, cinnamon and baking powder. Add to butter mixture. Add Sherry and then rest of ingredients. Mix well. Drop by teaspoon on baking sheet and bake in 350 degree oven for 10 minutes.

QUICK APPLESAUCE CRISP

- 1 16 oz. can applesauce
- ½ cup brown sugar
- ¼ cup raisins
- ½ teasp. cinnamon
- 1 cup pkg. biscuit mix
- ½ cup granulated sugar
- ½ stick butter
- ¼ cup chopped nuts

Combine first 4 ingredients (left). Pour into lightly greased 8'' square cake pan. Combine other 4 ingredients (right). Cut in butter. Sprinkle over mixture. Bake at 375 degrees for 30 to 35 minutes.

ORANGE BALLS

Judy Strickland
Creeksville B.W.

Mrs. Franklin Stansbury
Elam B.W.

Fannie Odom

- 1 box vanilla wafers (12 oz.) crushed
- 1 can frozen orange juice (6 oz.)
- 1 ½ cups nuts (chopped)
- 1 stick margarine (melted)
- 1 box 10X sugar (1 lb.)

Mix sugar and orange juice (thawed, do not add any water), add melted butter. Combine with nuts and crushed vanilla wafers. Form into small balls and roll in coconut. Chill and store in covered pan or freeze. Note: Fannie Odom, Hortons Baptist Church, does not use margarine in her recipe.

DATE BALLS

Margaret Davidson
Mars Hill B.W.

Pauline Martin
Creeksville B.W.

- 1 small box dates
- 1 cup of brown sugar
- 1 stick of margarine
- 1 cup flaked coconut
- 1 cup chopped nuts
- 2 cups rice krispies

Cook margarine, sugar, and chopped dates until smooth. Remove from heat and add coconut, nuts, and rice krispies. Roll into balls and dip in powdered sugar. Put in refrigerator over night.

NUTTY FINGERS

Josie Mae Watson
Severn B.W.

- 1 ¼ sticks butter
- 2 cups plain flour
- 4 tblsp. powdered sugar
- 1 tblsp. ice water
- 2 tsp. vanilla
- 1 cup finely cut nuts

Cream butter and sugar, add water and vanilla and nuts. Mix in flour. Mold in finger shape. Bake in moderate oven. Roll in powdered sugar while hot.

CHOCO BANANA BARS

Alice Warrick
Jackson B.W.

- 1 cup (6 oz.) semi-sweet chocolate morsels
- 1 cup sifted regular all purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon cinnamon
- ¼ cup regular margarine or butter, softened
- ¾ cup sugar
- 1 cup mashed fully ripe bananas
- 1 egg
- 1 cup Kelloggs All-Bran cereal
- 1 cup chopped nuts (optional)

Melt chocolate morsels in top section of double boiler over hot, not boiling water or in small saucepan over very low heat, stirring constantly. Remove from heat; cool. Sift together flour, soda, salt and cinnamon. Set aside. Measure margarine, sugar, bananas, egg, milk, All-Bran and chocolate into mixing bowl; beat until smooth. Add sifted dry ingredients and nuts; beat until combined. Spread in greased and floured 13" x 9" 2' baking pan. Bake in moderate (350 F.) about 25 minutes until done; cool in pan. Frost with creamy chocolate icing. Cut into bars. Yields 36 Choco-Banana Bars 2" x 1 ½".
Note: 1 cup Kellogg's Bran Buds cereal may be subsituted for Kellogg's All Bran.

OLD-TIME SUGAR COOKIES

Mina Lassiter
Lasker B.W.

- 1 cup sugar
- 1 egg
- ¼ cup shortening
- flavoring as desired

Mix ingredients together well and add self-rising flour until dough is stiff enough to roll. Cut any shape desired. Bake slowly until golden brown.

OLD FASHIONED SUGAR COOKIES

Debra Jernigan
Creech Memorial B.Y.W.

- 2 ¼ cups sifted all purpose flour
- 2 t. baking powder
- ½ t. salt
- ½ cup butter or margarine melted
- 1 t. lemon extract
- ⅔ cup eagle brand condensed milk
- ⅔ cup firmly packed dark brown sugar
- 1 egg
- 1 t. vanilla
- sugar and nuts (optional)

In large bowl, sift together flour, salt and baking powder, make a well in center of dry ingredients and add remaining ingredients except sugar and nuts. Beat until blended and smooth. Divide dough into 3 equal parts, wrap each in foil or waxed paper and refrigerate about 2 hours. Remove one portion from refrigerator at a time. Shape dough about 1 t. at a time into balls, place balls about 2 inches apart on well greased baking sheet, flaten each ball with a well floured glass. Sprinkle with sugar or nuts if desired. Bake at 375 degrees about 5 minutes or until edges are lightly brown. Remove immediatley from baking sheets and cool. Makes about 7 ½ dozen.

OATMEAL-MOLASSES COOKIES

Mrs. T.B. Forehand
Colerain B.W.

- 8 ½ c. sifted flour
- 2 T. soda
- 8 c. quick rolled oats
- 2 c. melted shortening
- 4 eggs, beaten
- 3 c. seedless raisins
- 1 T. salt
- 2 ½ c. sugar
- 1 T. ginger
- 2 c. molasses
- ¼ c. hot water
- 2 c. English walnuts, chopped

Combine sugar, shortening, and eggs. Stir until well mixed. Add molasses and hot water. Sift flour, salt, soda, and ginger together. Mix well. Stir in raisins and walnuts and oatmeal. Roll to desired thickness on floured board, cut and brush with cold water. Sprinkle with sugar and bake at 375 degrees in oven for 8-10 minutes. Makes 8 dozen cookies. These keep very well.

This recipe was handed down from my grandmother, Sophie Agnes Tingler, Coon Creek, West Virginia. It was used for many years by my great-grandmother also. Always made for Christmas.

OATMEAL COOKIES

E. Riddick Parker
Winton B.W.

- 1 c. sugar
- 1 c. shortening (use half oleo and half crisco)
- 2 eggs
- 1 ½ c. flour
- 2 c. rolled oats
- ½ t. salt
- ½ c. chopped nuts
- 1 t. soda
- 1 t. vinegar
- 1 c. raisins
- 1 t. cinnamon

Cream together the shortening and sugar. Add the eggs well beaten, the oats, flour sifted with the cinnamon and salt, the raisins and nuts, lastly the soda mixed with the vinegar. Drop by half teaspoon (they spread) cook in moderate oven - try 400 degrees.

SEVEN LAYER COOKIES

Florence Overton
Ahoskie B.W.

- ½ cup melted margarine
- 1 cup shredded coconut (Or Angel Flake)
- 1 cup chopped nuts
- 1 6 oz. pkg. chocolate chips
- 1 cup crushed graham cracker crumbs
- 1 cup Eagle Brand condensed milk
- 1 6 oz. pkg. butterscotch chips

Melt margarine in 9 x 12 pan. Layer the ingredients as listed above (do not mix together) and then drizzle condensed milk over all. Bake at 350 degrees for 30 minutes. Cool and cut in small squares.

COCONUT MACAROONS

Debra Jernigan
Creech Memorial B.Y.W.

⅔ cup Eagle Brand sweetened condensed milk
2⅔ (two 3½ oz. cans) flaked coconut
1 t. vanilla
¾ t. almond extract

In medium bowl, combine all ingredients until well blended. Drop by teaspoonsful about one inch apart on 2 well greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes or until lightly brown. Immediately remove from cookie sheet and cool. Makes about 1½ dozen cookies.

NUT CHOCOLATE BARS

Ruth Phillips
Creeksville B.W.

⅓ cup shortening
1 cup light brown sugar
1 egg unbeaten
1 tsp. vanilla
1 cup chopped nuts
1 7 oz. pkg. semi-sweet chocolate bits
1 cup sifted, all purpose flour
½ tsp. baking powders
⅛ tsp. baking soda, ¼ tsp. salt

Cream shortening, add sugar while continuing to beat. Add egg, vanilla, nuts, chocolate and sifted dry ingredients and mix thoroughly. Bake in a greased 8" x 8" pan at 350 for 25-30 minutes. While warm cut into squares or bars. I double this.

BLACK PEPPER-NUT COOKIES

Bunny Brady
Winton B.W.

3 eggs
2 c. brown sugar
2 c. flour - plain
½ t. baking powder
1 t. cloves
½ t. soda
½ t. black pepper
½ t. salt
2 c. chopped raisins
1 c. chopped nuts - any kind
2 t. cinnamon

Beat egg whites and yolks separately, then together. Add remainder of ingredients. Dough should be quite stiff. If too thick, add few drops water. Drop by teaspoon on buttered sheets. Bake seven minutes at 350 degrees. While hot, roll in confectioners sugar. Cookies are better the older they get.

SKILLET COOKIES

Lynn Colombo
Riverside B.W.

1 pound chopped dates
1 cup sugar
4 tablespoons butter
3 cups Rice Krispies
2 well-beaten eggs
1 teaspoon vanilla
1 cup chopped nuts
1 cup (approx.) coconut

Mix contents in heavy frying pan. Cook 7 minutes. Remove from heat, add 1 cup chopped nuts and 3 cups Rice Krispies. Shape into balls or fingers and roll in coconut.

BUTTERSCOTCH PECAN COOKIES

Phyllis Mann
Roberts Chapel B.W.

- 3 ¼ cups self-rising flour
- ½ cup granulated sugar
- 2 eggs
- 1 cup brown sugar, firmly packed
- 1 cup shortening
- 2 teaspoons vanilla
- 1 cup finely chopped pecans

Spoon flour (not sifted) into dry measuring cup. Level off and pour measured flour onto waxed paper. Cream sugars, shortening, eggs and vanilla thoroughly. Add blended dry ingredients and nuts to creamed mixture. Mix well. Shape dough into rolls. Wrap in waxed paper. Chill several hours until firm. Slice with sharp knife to ⅛ inch thickness. Place on ungreased baking sheet. Bake at 400 degrees for 8-10 minutes. Yield 6-7 dozen cookies.

ICE BOX NUT ROLL

Nadine Hewitt
Bethany B.W.

- 1 qt. pecans
- 1 box vanilla wafers
- 1 box seedless raisins
- 1 can eagle brand milk
- dash of allspice

Soak raisins in warm water. Then drain. Crush vanilla wafers. Mix all ingredients. Form into a roll and wrap in foil and refrigerate for at least 2 days before slicing.

ICE BOX COOKIES

Connie Daniels
Winton B.W.

- 1 egg
- 1 c. sugar
- ¾ c. margarine
- 2 ½ c. self-rising flour
- 1 c. chopped pecans
- 1 t. vanilla

Mix all ingredients. Mixture will be dry and crumbly. Press together a good handful of mixture and roll into log between waxed paper. Freeze until ready to bake. Slice and bake at 350 degrees for 10 minutes. Makes about 5 rolls.

TASTIE COOKIES

Ethelyn Britt
Harrellsville B.W.

- 1 box brown sugar
- 1 cup melted butter
- 2 eggs
- 4 cups self-rising flour
- 1 pint chopped nuts

Combine in order and make out in several rolls. Wrap in wax paper and chill in ice box for 24 hours. (May be frozen also) Slice off rolls and bake in moderate oven.

PREACHER COOKIES

Agnes Mizelle
Harrellsville B.W.

- 2 cups sugar
- 3 T. cocoa
- 1 stick margarine
- ⅔ cup can milk

Mix together and boil 2 minutes. Then add:

- ½ cup crunch peanut butter
- 1 cup oatmeal
- 1 cup raisins

Mix well and drop on wax paper.

HOT CINNAMON TWISTERS

Millie Britton
Galatia B.W.

Start heating oven to 475. Open 1 can biscuits. Slightly flatten each biscuit, then cut slit in center of it. Dip each in ⅓ cup melted margarine. Then in ⅓ cup sugar mixed with 1¼ teaspoons ground cinnamon. Pull, then twist each. Place on greased cookie sheet. Bake the twisters as label directs. Do this 30 minutes before serving.

HANG-YEN-BANG

Evelyn Ricks
Conway B.W.

- 2½ cups sifted all-purpose flour
- ¾ cup granulated sugar
- ½ teasp. salt
- 1 teasp. baking powder
- ¾ cup soft shortening
- 1 whole egg
- 2 tablesp. water
- 1 teasp. almond extract
- ⅓ cup blanched almonds
- 1 egg yolk
- 1 tablesp. water

Sift together flour, sugar, salt, and baking powder. Mix shortening and egg until creamy. Add 2 tablesp. water and extract; mix. Gradually add flour mixture, stirring with fork til mixture draws away from sides of bowl. Knead to blend; refrigerate. Start heating oven to 350 degrees. Form dough into 1'' balls; using palm of hand, flatten each to ¼'' thickness. Place on greased cookie sheet ½'' apart. Press almon in each; brush with yolk beaten with 1 tablesp. water. Bake 25 minutes or until golden. These keep well. Makes 3 dozen.

PEANUT BUTTER CHEWS

Annie B. Davis
Conway B.W.

- 1 cup dry milk
- 1 cup raisins
- 1 cup white karo syrup
- 1 cup peanut butter

Mix all this up together. Roll into small balls. Then roll in crushed corn flakes crumbs. Delicious.

SORRY COOKIES

(because even the "sorriest" cook can make them taste great.)

Beverly Carroll
Conway B.W.

- 1 box brown sugar
- 3 eggs
- 2 cups Bisquick Biscuit Mix
- 1 cup chopped nuts
- 1 can coconut (½ lb.)

Preheat oven 350 degrees. Cream sugar and eggs. Add Bisquick, nuts and coconut. Drop on greased cookie sheet and bake for 10 minutes. Yields 40.

CINNAMON DISKS

Evelyn Ricks
Conway B.W.

- 1¼ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teasp. salt
- ½ cup soft margarine
- 1 cup granulated sugar
- 1 egg, beaten
- 1 teasp. vanilla extract
- ½ cup finely chopped nuts
- 2 teasp. cinnamon

Sift together flour, baking powder, salt. Mix, until creamy, margarine, sugar, egg, and vanilla. Mix in flour mixture. Refrigerate until easy to handle. Start heating oven to 375 degrees. Shape level tablespoonsful of dough into balls; roll balls in combined nuts and cinnamon. Arrange on greased cookie sheet, 2" apart. Bake 8 to 10 min. or until done. Makes 2½ dozen.

REFRIGERATOR COOKIES

Jean Ricks
Conway B.W.

- 1½ c. flour
- ½ c. shortening
- 1 c. sugar or (½ c. gran. sugar and ½ cup brown sugar)
- 1 egg beaten
- 2 or 3 t. vanilla
- ½ c. nuts

Mix ingredients, refrigerate and slice to cook. Bake on ungreased cookie sheet at 375 degrees for 8 minutes.

COCONUT CHIP DELIGHT

Mrs. L.I. Bowen
Cashie B.W.

- 2 cups coconut
- ¾ cup sweet condensed milk
- 1 tsp. vanilla
- 1 cup chocolate bits

Mix all ingredients and form into balls. Place on greased cookie sheet and bake at 350 degrees for 12 minutes. To keep cookies fresh put a slice of bread in cookie jar with them.

NEW ORLEANS CREAM PRALINES

Margaret Vann
Conway B.W.

- 1 box light brown sugar
- ⅛ tsp. salt
- ¾ cup evaporated milk (1 small can)
- 1 tbsp. butter
- 2 cups pecan halves
- ½ tsp. vanilla

In a 2 qt. sauce pan combine brown sugar, salt, evaported milk and butter. Cook and stir over low heat until sugar is dissolved. Add pecans and continue cooking over medium heat to soft ball stage (234 degrees). Remove from heat, stir in vanilla and let cool 5 minutes. (Meanwhile cover a large baking sheet with aluminum foil or place a sheet of foil on flat surface.) Stir rapidly until mixture thickens and coat pecans lightly. Drop rapidly from tablespoon onto foil to form patties. (If candy becomes to stiff, add in a few drops of hot water.) Let patties stand until cool. Makes about 20 large patties.

BASIC BROWNIES

Barbara Bunch
Merry Hill B.W.

- ⅔ cup flour
- 4 tables. cocoa
- 1 cup sugar
- ⅓ cup butter
- 2 eggs (well beaten)
- ½ t 1 cup nuts (pecans)

Mix sugar, cocoa, add butter, eggs and vanilla. Mix well, add flour and nuts, mix well. Pour into greased 8 x 8 x 2 inch pan. Preheat oven 350 degrees. Bake in oven 25 minutes, or until done.

BUTTERSCOTCH BROWNIES

Jean Armstrong
Galatia B.W.

- 1 egg
- ¾ cups flour
- 1 teaspoon baking powder
- ¼ cup shortening
- 1 cup brown sugar
- ½ cup nuts
- ½ teaspoon salt
- ½ teaspoon vanilla

Mix and bake 25 minutes at 350. Recipe may be doubled to cook more at one time.

FUDGE BROWNIES

Elain Coburn
Winton B.W.

- ½ c. butter
- 1 c. sugar
- 1 t. vanilla
- 2 eggs
- 6 T. cocoa
- ½ c. self-rising flour
- ½ c. pecans

Cream butter, sugar and vanilla. Beat in eggs. Blend in cocoa. Stir in flour and nuts. Bake in greased 8x8x2 pan in slow oven 325 degrees for 30 to 35 minutes. Cool.

BROWNIES

Daphne Askew
Creech Memorial B.W.

½ cup flour
¼ cup melted margarine or butter
1 cup sugar
½ cup broken pecan
1 egg
¾ teasp. vanilla flavoring
4 tablesp. cocoa or
2 squares chocolate, melted

Combine ingredients in order given and mix well. Spread in well-greased shallow pan and bake in slow oven (300-350 degrees) 30-40 minutes. Remove from oven and mark in squares while warm.

BROWNIES

Ruth Gardner
Winton B.W.

6 T. margarine
2 c. sugar
1 c. flour
2 t. vanilla
4 eggs
4 T. cocoa

Blend margarine and sugar, add eggs and mix well. Add remaining ingredients and mix well. Pour in greased and floured pan. Bake at 325 degrees for 25 to 30 minutes.

FUDGE BROWNIES

Lana Daniels
Mt. Tabor B.Y.W.

Turn on oven and set at 350 degrees. Sift onto a piece of waxed paper:

1 cup sifted all purpose flour
½ t. baking powder
¼ t. salt
⅓ cup cocoa

Mix in a 3 quart bowl until light and fluffy:

⅓ cup soft shortening
1 cup sugar
1 egg

Mix in:

¼ cup evaporated milk

Add flour mixture about ⅓ at a time, mixing well after each addition. Mix in ½ cup broken nuts. Spread in a greased 8 inch square pan. Bake near center of oven 25 to 30 minutes, or until top springs back when touched lightly with finger. Cut into squares while warm. Cool in pan.

BROWNIES

Sadie Bridgers
Conway B.W.

- 1 ½ cups sifted flour (self-rising)
- ⅔ cup shortening (crisco or butter)
- ½ cup hershey cocoa
- 2 cups sugar
- 4 eggs well beaten
- 2 teaspoons vanilla
- 1 cup chopped nuts

Sift flour once, add shortening to chocolate, melt over slow fire and blend. Combine sugar and eggs, add chocolate mixture, and beat thoroughly. Then add flour, vanilla and nuts. Bake in a greased baking pan for 35 minutes at 350 degrees. When cool ice with favorite chocolate icing.

BUSY DAY BROWNIES

Gertrude M. Lanier
Conway B.W.

- ¾ cup sifted flour
- 1 cup sugar
- 5 T. cocoa
- ½ ts. salt
- ½ cup shortening
- 2 eggs
- 1 ts. vanilla
- ½ cup nuts

Place all ingredients in mixing bowl. Beat with electric mixer for three minutes, just until blended. Spread in greased 9 inch square pan. Bake at 350 degrees for 30 minutes. Cool and cut into 1 ½ inch squares. Makes 3 dozen brownies.

BLONDE BROWNIES

Mrs. Amos Archer
Buckhorn B.W.

- 1 c. flour
- ½ tsp. baking soda
- ½ tsp. salt
- ½ c. chopped pecans
- ⅓ c. margarine
- 1 c. brown sugar packed (light)
- 1 egg
- 1 tsp. vanilla
- ½ pkg. bakers chocolate chips (½ c.)

Omit baking soda and salt if you use self rising flour. Sift flour, measure baking powder, soda, salt and sift agin. Add nuts and mix. Melt margarine, add sugar and mix well - cool. Add egg and vanilla. Add flour mixture and pour into greased square pan. Sprinkle chocolate chips over top. Bake in oven 350 degrees for 20 minutes. Let cool in pan before cutting.

BLONDIES

Marietta Picot
Buckhorn B.W.

- ½ c. shortening
- 1 c. white sugar
- 1 tsp. vanilla
- 1 pkg. dates
- 1 c. brown sugar
- 2 eggs
- 1 ¾ c. flour
- ½ c. nuts

Cream shortening and sugar. Add other ingredients in order listed. Mix well after each addition. Spread in shallow pan about ¾ inch thick. Bake at 350 degrees for 20-30 minutes. Cut in small squares.

Desserts

GRATED SWEET POTATO PUDDING

Mrs. E.W. Rogister, Jr.
Ahoskie B.W.

- 2 cups grated raw sweet potatoes
- 1 cup sugar
- ½ cup flour
- ⅔ cup butter
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon ground cloves
- 2 cups milk
- 2 eggs

Cream together potatoes, sugar, butter, flour, eggs, spices, and milk. Grease baking dish and bake for one hour at 350 F. Stir occasionally while baking.

BLENDER SWEET POTATO PUDDING

Frances Sumner
Buckhorn B.W.

Combine in blender:

- 3 eggs
- 1 c. granulated sugar
- ½ c. brown sugar
- 1 c. sweet milk
- 1 T. self-rising flour
- 1 stick melted butter or oleo
- ½ tsp. each cinnamon, mace, allspice
- 2 tsp. vanilla
- 3 medium size sweet potatoes, cut in pieces

Blend well. Place in greased baking dish 10½ x 6½ x 1½". Bake at 350 about 50 to 60 minutes.

SWEET POTATO PUDDING

Julia Britton
Galatia B.W.

- 2 cups grated raw sweet potatoes
- 1½ cups sweet milk
- ½ cup white sugar
- ½ cup butter
- 1½ cups brown sugar
- 2 well beaten eggs
- dash salt and cinnamon

Bake slowly for 1½ hours, stirring several times.

SWEET POTATO PUFF

Frances Daughtry
Lasker B.W.

1 qt. boiled and peeled sweet potatoes

In mixer add:

⅓ cup brown sugar
¼ tsp. baking powder
¼ stick margarine

Beat these items in mixer together. Pour in potatoes and beat until fluffy. Pour in baking dish. Top with marshmallows. Bake until golden brown. Serve hot with vegetables and meats. (This keeps well in refreigerator.)

BLENDER SWEET POTATO PUDDING

Gertie Evans
Merry Hill B.W.

2 tablespoons melted butter
¼ teaspoon cinamon
¼ teaspoon nutmeg
½ cup brown sugar
¼ teaspoon grated lemon rind
1 teaspoon lemon juice
1 egg beaten lightly
1 ½ cups sliced raw sweet potato
¾ cup evaporated milk

Combine butter, cinnamon, nutmeg, sugar, milk, egg and lemon rind and juice in blender. Blend 20 seconds or until mixed. Add sliced sweet potato and blend until fine. Pour in greased baking dish and bake at 350 degrees for 20 minutes.

SWEET POTATO PUDDING

Mrs. J.D. Bridgers
Conway B.W.

1 cup sugar
½ cup Karo
4 tablespoons oleo or butter
1 orange juice and rind (grated)
2 eggs
½ cup coconut
½ cup raisins
1 teaspoon cinnamon
1 teaspoon nutmeg
½ teaspoon salt
1 cup milk
4 cups sweet potatoes grated, raw

Mix all together and bake at 400 degrees until set and brown as desired.

POTATOE PUDDING

Vivian W. Johnson

4 medium size potatoes
dash of salt
½ stick margarine
2 cups sugar
2 eggs
1 teaspoon all spice or nutmeg

Grate potatoes. Mix all ingredients with milk or water, make real juicy. Bake in moderate oven stir 2 or 3 times while cooking.

SWEET POTATO SOUFFLE

Maggie Pearl Lowe
Christian Harbor B.W.

- 3 cups cooked mashed potatoes
- 1 cup white sugar
- ½ t. salt
- 2 eggs
- ½ cup milk
- 1 t. vanilla
- ⅓ stick margarine (melted)

Mix together and put in greased baking dish.

Topping

- 1 cup brown sugar
- ½ cup flour
- 1 cup coconut
- ⅓ stick melted margarine

Mix and sprinkle over potatoes. Bake at 25 minutes at 350 degrees F.

SWEET POTATO SOUFFLE

Fannie Simmons Finch
Merry Hill B.W.

Mrs. Billie Lowe
Colerain B.W.

- 3 cups mashed sweet potatoes
- 1 cup or less white sugar
- ½ teaspoon salt
- ½ stick margarine melted
- 2 eggs
- ½ cup (or more) sweet milk
- 1 teaspoon vanilla

Mix together and put into greased baking dish.

Topping

- ½ to 1 cup light brown sugar
- ⅓ to ½ stick margarine, melted
- ⅓ cup flour
- 1 cup chopped nuts

Mix topping ingredients in small, deep bowl. Sprinkle over souffle. Bake at 350 degrees for 30 minutes.

SWEET POTATO SOUFFLE

Elsie Cowan
Menola B.W.

- 3 cups mashed sweet potatoes
- 1 cup sugar
- ½ tsp. salt
- 2 eggs beaten
- ⅓ stick margarine
- ½ cup milk
- 1 tsp. vanilla
- 1 tsp. sherry

Topping

- 1 cup brown sugar
- ⅓ cup flour
- ½ stick butter or margarine
- nuts

Mix and sprinkle on top of potatoes. Bake at 350 degrees for 35 minutes.

SWEET POTATO CASSEROLE DELIGHT

Mildred P. Stephenson
Seaboard B.W.

- 3 cups cooked mashed sweet potatoes
- 1 cup sugar
- 2 eggs
- ½ cup milk
- ¼ cup (½ stick) butter, melted
- 1 teaspoon vanilla
- ½ teaspoon salt

Mix all the above ingredients together until well blended. Pour into a buttered baking dish. Sprinkle with topping (recipe below) and bake at 350 F. for 30 minutes.

Topping

- ½ stick butter
- 1 cup brown sugar
- ½ cup self-rising flour
- 1 cup chopped pecans

Melt butter and stir in brown sugar. Add the self-rising flour, then the nuts. Mix all ingredients till "crumbly" for sprinkling on sweet potatoes.

RAW SWEET POTATO PUDDING

Mrs. Euzelia Tillery
Conway B.W.

- 1½ to 2 qts. raw sweet potatoes
- 1 cup milk
- 1 cup flour, approx.
- 1½ cup sugar
- shortening
- ½ tsp. cinnamon
- ½ tsp. clover
- 1 tsp. lemon flavoring

Grate sweet potatoes. Add milk, flour, sugar. Melt ¼ cup butter in pan and pour in pudding. Bake at 350 degrees for 45 minutes, or until set in center. Use a 9 x 13 inch pan.

SWEET POTATO PUDDING

Bertha Taylor
Galatia B.W.

- 2 cups raw grated potatoes
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon ground cloves
- 1 cup sugar
- ½ cup flour
- ⅔ cup butter
- 2 eggs
- 2 cups milk

Cream together potatoes, sugar, butter, flour, eggs, spices and milk. Grease dish and bake for 1 hour at 350. Stir occasionally while baking.

DIETIC PEACH COBBLER (ORIGINAL)

Mildred Morgan
Lasker B.W.

- 2 qts. peaches (fresh, canned, or frozen)
- 1 cup diet sugar (Sprinkle Sweet)
- ⅛ cup granulated sugar
- 1 tsp. nutmeg or cinnamon
- ½ stick margarine
- 1 pkg. pie crust mix
- 1 tsp. almond flavoring

Using a large baking dish, sprinkle half of pie crust mix on bottom of dish. Dot with half of margarine. Pour in peaches, using only half of juice. Sprinkle sugar, spice, flavoring over fruit. Dot with remainder of margarine. Top with remainder of pie crust mix and bake until golden on top (about 1-1 ½ hours at 375.

Note: Other fruits such as pears may be substituted for peaches.

LEMON PUDDING

E. Riddick Parker
Winton B.W.

(Taken from The State Magazine)

- 3 T. flour
- 3 T. butter
- 1 c. sugar
- 2 eggs
- 1 c. milk
- juice and grated rind of 1 lemon

Combine flour, butter, ¾ c. sugar. Add beaten egg yolks, lemon and milk. Beat well. Add rest of sugar to the beaten egg whites. Add this to the first mixture. Pour in buttered dish. Bake in hot water in 350 degree oven for 1 hour. This is better served chilled. It is good with whipped cream

MOLASSES PUDDING 1931

Chloe Futrell
Creeksville B.W.

- ½ cup sugar
- 1 cup molasses
- 2 ½ cups flour
- 1 teaspoon of baking soda in cup of boiling water
- pinch salt
- ½ cup margarine or butter
- 2 eggs
- 1 teaspoon ginger
- 1 teaspoon cloves
- 1 teaspoon cinnamon

Mix and bake.

Glaze

- 1 cup powdered sugar
- 2 tbsp milk

Mix and pour over pudding.

QUEEN OF PUDDINGS

Nancy Parker Watson
Winton B.W.

4 eggs
1 c. sugar
1 qt. milk
1 pt. crumbs (biscuit crumbs are best, also best to crumb biscuit by hand rather than by blender
butter size of walnuts
lemon juice or lemon flavoring (we use a little grated rind in pudding and the meringue)

Soak crumbs in milk until soft. Beat egg yolks, add sugar. Add this to the milk and crumb mixture. Add melted butter and flavoring. Bake at 350 degrees. Spread with jam or jelly (grape is best). Cover with meringue using the whites and 1 T. sugar to each white. Bake as usual for meringue. (This recipe is from an old cookbook. It has been used in our family for three generations.)

LEMON CHIFFON

Kay Lowe
Creech Memorial B.W.

3 cans carnation milk (chilled)
lemons - enough to fill juice glass
1 ½ cups sugar
1 box vanilla wafers

Beat chilled milk at high speed for 2 minutes. Add lemon juice while beating. Beat 2 more minutes. Add 1 ½ cups sugar. Beat 2 more minutes. Pour into pan. Crumble vanilla wafers on top.

COCONUT PUDDING

Mrs. W.J. Forehand
Colerain B.W.

2 eggs
1 cup sugar
¼ cup flour
½ stick butter
⅔ cup grated coconut
2 cups fresh milk
½ tsp. vanilla

Beat eggs and sugar together. Add flour and milk. Stir in vanilla and coconut. Melt butter in a one quart baking dish. Pour mixture in. Bake at 400 degrees 10 minutes. Reduce heat to 300 degrees. Cook about 20 minutes longer, until firm.

MOLASSES PUDDING

Nellie Simpson
Galatia B.W.

2 eggs
1 cup molasses
2 scant cups flour
½ cup milk
½ cup butter
1 cup sugar

Bake in 9 x 12 pan 45 minutes at 350.

FRUIT COBBLER

Mrs. Mackiray Davis
Galatia B.W.

1 cup sugar
1 stick margarine
2 teaspoon baking powder (If plain flour is used)
1 cup flour
½ cup milk
3 cups peaches

In 8'' or 9'' baking dish melt 1 stick margarine. Mix sugar, flour, and baking powder and milk into a batter. Pour into baking dish. Over the top pour about 3 cups of berries, peaches or other fruit. Bake 350 for 45 minutes.

EASY FRUIT COBBLER

Viola Davidson
Mars Hill B.W.

1 stick butter or margarine melted in baking pan. Mix together 1 c. granulated sugar and 1 c. self rising flour. Add 1 whole egg to sugar and flour mixture and mix together well. In baking pan use any type canned fruit (No. 2½) apples, peaches, fruit cocktail, with juice, poured over melted butter. Spread the flour mixture evenly over the fruit in baking pan and bake at 300 degree until brown as desired. Serve hot or cold with ice cream or whipped topping.

SWEET POTATO COBBLER (A HIGHLAND FAVORITE)

Myrtle Lassiter
Creeksville B.W.

(Extra moisture is the secret in making a good sweet ''Tater Cobbler.'') Roll crust and place in baking dish. Slice 3 cups cooked sweet potatoes and add 1 cup sugar. Fold dough over top and dot with plenty of butter. Add 1 teaspoon nutmeg and ½ teaspoon cinnamon. Pour 1¼ cups water into dish and bake at 350 degrees F, 45 minutes to 1 hour.

CHERRY COBBLER

Sueanna Rose
Galatia B.Y.W.

1 stick margarine melted in dish
1 pt. pitted cherries
1½ cups sugar
pinch nutmeg

Mix all of above together, and leave in deep dish. Then mix separately, ¾ cup flour, ¾ cup sugar, 2 tsp. baking powder, ¾ cup milk. Mix good and pour over cherries. Bake for 50 minutes at 375. (Peaches may be substituted in place of cehrries).

QUICK PEACH COBBLER

Mrs. Talbert Jackson
Merry Hill B.W.

- 1 cup brown sugar
- 1 cup flour
- 1 stick butter
- 1 cup milk
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 can sliced peaches (29 oz. size)

Melt butter in baking pan. Mix flour, sugar, milk and spices and pour over melted butter. Pour peaches over (juice too) batter. Bake 350 degrees until brown on top.
Note: Other fruits may be substituted for peaches. Serve warm with ice cream or let cool.

APPLESAUCE COTTAGE PUDDING

Clennie Blowe
Meherrin B.W.

- 1 cup sifted all-purpose flour
- 2 tsp. double-acting baking powder
- ½ tsp. salt
- 1 cup sugar
- 2 eggs
- 1 cup applesauce
- 1 tsp. vanilla
- ½ cup walnuts, chopped
- 1 cup bran flakes

Sift flour with baking powder, salt and sugar. Mix in eggs, applesauce and vanilla. Stir in nuts and cereal. Pour into greased floured eight-inch square pan. Bake at 350 degrees 35 to 40 minutes, or until top is golden brown. Serve warm with custard sauce of prepared whipped topping, if desired. Makes 9 servings.

APPLE CRISP PUDDING

Sallie Mae Cowan
Merry Hill B.W.

- 1 teaspoon cinnamon
- 7 tablespoons butter or margarine
- ½ cup water
- 1 cup sugar
- ¾ cup flour
- 6 or 8 apples, peeled and cored and cut in pieces ½ inch thick to make 4 cups of apples

Butter casserole dish, add apples, then add the water. Work together sugar, cinnamon, flour and butter with finger tips until crumbly. Spread over the apple mixture. Bake uncovered 45 to 60 minutes at 375 degrees. Serve while warm with whipped cream or vanilla ice cream.

ROCKY ROAD PUDDING

Brenda Lane
Ahoskie B.Y.W.

- 1 can (18 oz.) chocolate pudding
- 1 ½ cups miniature marshmallows
- whipped cream

Mix pudding and marshmallows; pour into individual serving dishes. Garnish with whipped cream.

MATTIE'S APPLE GOODIE

Mattie Harris
Elam B.W.

- 4 cups sliced apples
- 1 ½ cups flour
- 1 ½ cups sugar
- ¼ lb. margarine
- ¾ cup water
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- ¼ tsp. allspice

Combine flour, sugar and flavoring. Place sliced apples in baking dish. Sprinkle dry mixture over top. Dot with butter. Sprinkle water over top. Bake at 325 degrees for one (1) hour. Serve hot.

APPLE CRISP

Verdell M. Blythe
Galatia B.W.

- 8 apples sliced

Place in baking dish, sprinkle with cinnamon. Add:

- 1 cup flour
- ¼ cup margarine
- 1 ½ cups sugar

Sprinkle over apples. Bake at 375 for 1 hour.

PEACHY APPLE CRISP

Louise Cooke

- 1 can (1 lb. 4 oz.) pie sliced apples, undrained
- 2 cans (17 oz.) sliced cling peaches
- ½ cup raisins
- 2 tbsps. cinnamon red-hots
- 2 cups crushed corn flakes
- ½ cup nuts, chopped
- ¼ cup butter, melted
- ⅓ cup brown sugar

Mix the first 4 ingredients. Pour fruit mix into a 1 ½ qt. baking dish. Mix the remaining ingredients and sprinkle over top. Bake at 350 degrees for 30 minutes.

PAT'S APPLE GOODIE

Pat Barnes
Galatia B.W.

- 4 cups sliced apples
- 1 ½ cups flour
- 1 ½ cups sugar
- ¾ cup water
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- ¼ lb. margarine

Combine flour, sugar and flavoring. Place sliced apples in a baking dish. Sprinkle dry mixture over top. Dot with butter. Sprinkle water over top. Bake at 325 for 1 hour. Serve hot.

APPLE CRISP

Mrs. Russell Cox
Conway B.W.

6 or 8 apples sliced
1 cup sugar
1 tsp. cinnamon
¼ cup water
¾ cup pastry or cake flour
½ stick butter
dash of salt

Peel and slice apples thin into a baking dish. Add water, combine sugar, flour, cinnamon, salt. Blend in butter until crumbly. Pour over apples and bake uncovered at 350 degrees for about 1 hour.

APPLE CRISP

Phyllis Mann
Roberts Chapel B.W.

butter crunch
1 can (21 oz.) apple pie filling
½ teaspoon cinnamon
vanilla ice cream
1 teaspoon lemon juice

Prepare butter crunch. Heat oven to 450. In ungreased 9-inch pie pan or baking dish, 8 x 8 x 2 inches, mix pie filling, lemon juice, and cinnamon. Sprinkle 1 cup of the butter crunch evenly over top. Bake 10 minutes or until top is light golden and bubbly. Serve warm with ice cream. 4 servings.

BUTTER CRUNCH

½ cup butter or margarine
¼ cup brown sugar (packed)
½ cup chopped pecans, walnuts, or coconut
1 cup flour

Heat oven to 400 degrees. Mix all ingredients with hands. Spread in ungreased baking pan, 13 x 9 x 2 inches. Bake 15 minutes; stir with spoon. Store in covered container in refrigerator. 2 cups.

APPLE SAUCE JACKS

Lettie Futrell
Creeksville B.W.

1 can applesauce
½ cup sugar
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
1 can biscuits (10)

Chill apple sauce, spices and sugar. Roll biscuits, one at a time, use 2 tsp. apple sauce on each rolled biscuit, lap over and fold again, fry in deep hot fat. They cook quickly, watch close when frying. Serve hot or cold.

APPLE CRISP

Verdell Blythe
Galatia B.W.

9 medium apples, peeled & sliced
1 cup water
1 cup sugar
¾ cup flour
6 tbsp. butter
cinnamon
1 tsp. vanilla

Arrange apple slices in layers in an 8" square baking dish. Pack firmly. Combine water, ½ cup sugar and vanilla. Pour over apples. Combine flour, ½ cup sugar and butter. Sprinkle over apples and top with cinnamon. Bake in 350 degrees oven for 1 hour and 15 minutes.

APPLE DUMPLINGS

Vivian W. Johnson

6 apples
2 cups sugar
½ stick margarine
½ teaspoon nutmeg

Peel apples, slice thin. Make up dough and roll out size of biscuit, put apples in dough, fill the pan, cover with sugar. Add water up to the edge of dumplings. Cook until apples are tender and top has browned some.

TANG APPLES

Eva White
Colerain B.W.

Peel and quarter apples. Arrange in one layer baking dish. Sprinkle generously with Tang and sugar to taste. (Depends on tartness of apples). Dot with butter. Add water to cover well the bottom of the casserole. Bake in 350 degree oven for about one hour.

BLUEBERRY DESSERT

Sandy Holloman
Colerain B.W.

CRUST:

1 c. flour
¼ c. brown sugar
1 stick margarine
1 c. chopped pecans

Mix and press into bottom of oblong pan. Cook at 350 degrees approximately 10-12 minutes or until lightly brown. Cool, then place into refrigerator to chill.

FILLING:

1 large container Cool Whip
8 oz. cream cheese
¾ c. granulated sugar

Mix well and spread over crust.

TOPPING:

1 can blueberry (or cherry) pie filling

Spread over filling. Place in freezer about five minutes (to firm mixture) then keep refrigerated.

BLUEBERRY SPECIAL

Brenda S. Tinkham
Mt. Tabor B.Y.W.

CRUST:

- 1 c. flour
- ¼ c. brown sugar
- 1 stick margarine (melted)
- 1 c. chopped pecans

Press into oblong pan, and bake for 10 minutes at 350 degrees.

- 1 pkg. dream whip
- 1 lg. cream cheese
- ¾ c. sugar
- 1 T. vanilla

Mix together with electric mixer and pour over cooled crust. Over this pour 1 can blueberry pie filling. Optional - cherry pie filling may be used.

BROWN SUGAR CHEWS

Mrs. Ben Adams
Riverside B.W.

- 1 egg
- 1 cup brown sugar
- ½ cup self rising flour
- 1 cup nuts (chopped or halves)
- 1 teaspoon vanilla

Mix eggs, brown sugar and vanilla, then add flour. Add nuts, bake in 8 inch square pan at 350 degrees for 18 to 20 minutes. Cool 10 minutes, then cut in squares. Chews will be soft when taken from oven.

CHOCOLATE SQUARES

Katherine Farless
Riverside B.W.

- 1 stick butter or margarine
- 1 cup sugar
- 4 eggs
- 1 cup flour
- 1 teaspoon baking powder
- ¾ cup chocolate syrup
- 1 teaspoon vanilla
- pinch of salt

Cream butter and sugar. Mix all other ingredients and blend together. Cook in oblong pan 9'' x 12'' for 30 minutes at 350 degrees.

Frosting

- 1 stick butter
- 1 cup sugar
- ⅓ cup evaporated milk
- ½ cup chocolate chips
- nuts - optional

Bring butter, sugar and milk to a boil. Cook one or two minutes. Remove from heat and beat in chips. Beat until firm enough to spread on cake.

PINEAPPLE ZIP

Brenda Lane
Ahoskie B.Y.W.

- 2 cans (about 8½ oz. each) pineapple tidbits
- 2 tablespoons maraschino cherry syrup
- ½ cup orange juice
- ¼ cup confectioners sugar
- ⅛ teaspoon cinnamon

Mix pineapple tidbits (with syrup) and remaining ingredients. Cover; refrigerate at least 1 hour.

CRANBERRY LOAF

Ida Meares
Connaritsa B.W.

- 2 c. plain flour
- 1½ t. baking powder
- 1 c. sugar
- ¼ c. margarine or butter, melted
- ½ c. orange juice
- ½ t. salt
- ½ t. soda
- 1 egg beaten
- ½ c. chopped pecans
- 1 c. whole fresh cranberries
- grated rind of one orange.

Sift together all dry ingredients in a mixing bowl. Add beaten egg, butter, orange juice, to dry ingredients. Fold in nuts and berries and rind. Pour into a greased and floured loaf pan 9 x 5 and bake 1 hour and 10 minutes at 325.

LEMON DELIGHT

Connie Piland
Winton B.W.

- 1 can of chilled milk
- 1 c. sugar
- juice of 2 lemons
- graham crackers

Whip chilled milk until thick. Add sugar and juice of lemons. Line a pan with graham crackers. Pour ½ mixture over crackers. Repeat crackers and mixture. Crumble crackers on top. Freeze until solid. Slice and serve.

LEMON BISQUE

Alice Woodard
Conway B.W.

- 1 small pkg lemon jello
- ¾ sugar (cup)
- 1 ½ cup hot water
- ¼ tsp. salt
- 2 lemons (juice & rind)
- 1 large can pet milk
- vanilla wafers

Dissolve jello in hot water. Add salt, sugar, lemon juice and rind. Let set slightly. Beat chilled Pet milk. Line pan with crushed vanilla wafers. Add mixture and sprinkle more wafers. Let set.

CHERRY DESSERT

Mrs. Irene S. Vaughan
Woodland B.W.

Mrs. A.B. Whitley III
Mt. Tabor B.W.

- 20 graham crackers - crushed
- ¼ cup melted butter
- 2 tsp. white sugar
- 1 pkg dream whip
- ⅓ cup powdered sugar
- 6 or 8 oz. cream cheese
- 1 can cherry pie filling

Mix first three ingredients and press in sq. cake pan - reserve ½ c. for topping. Bake crust 8 min. at 350 and cool. Beat dream whip according to package directions. Add powdered sugar and cream cheese. Beat together and spread on crust. Cover with pie filling. Sprinkle top with remaining crust mixture. Refrigerate overnight.

PINEAPPLE DESSERT

Ann Burgess
Creeksville B.W.

- 1 ½ cups crushed vanilla wafers
- ⅓ cup butter or mar., melted
- 1 No. 2 can (2 ½ cups) crushed pineapple
- 1 pkg. lemon flavored gelatin
- ⅓ cup butter or margarine
- ½ cup sugar
- 3 egg yolks
- ½ cup pecans
- 3 egg whites
- ¼ cup sugar

Combine crumbs and melted butter. Line bottom of a buttered 9 x 9 x 2 inch pan with 1 cup of the crumb mixture. Drain pineapple, reserving syrup. Heat syrup to boiling; remove from heat. Add gelatin; stir in dissolve. Cool to room temperature. Cream ⅓ cup butter and ½ cup sugar. Add yolks, beat well. Stir in gelatin, pineapple and nuts. Beat whites till soft peak forms; gradually add ¼ cup sugar, beating till stiff peaks form; fold into gelatin. Pour into pan; top with crumbs. Chill firm and cut into squares.

BLUEBERRY NUT CRUNCH

Virginie Barfield
Merry Hill B.W.

- 2 ½ cup crushed pineapple (undrained)
- 3 cups blueberries
- 2 teaspoon lemon juice
- ½ cup sugar
- 1 box yellow cake mix
- ½ cup melted butter
- 1 cup chopped nuts

Spread pineapple over bottom of lightly greased 9 x 13 inch baking dish. Layer blueberries over pineapple and sprinkle with lemon juice and sugar. On top of fruit layers, sprinkle cake mix. Drizzle butter over cake mix. Top with nut. Bake at 350 degrees from 35 to 40 minutes. After cake has baked 15 to 25 minutes, take a knife and cut through to bottom of dish so juice will rise to the top. A very easy yet delicious dessert.

BLUEBERRY DELIGHT

Ella Mae Stokes
Severn B.W.

- 1 stick margarine
- ½ cup brown sugar
- 1 cup self rising flour

Combine. Then add:

- ½ or 1 cup chopped nuts.

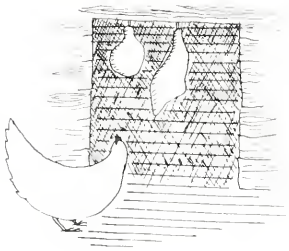
Stir together and bake in large pan at 400 F. for 15 minutes or until brown. Cool and pour crumbs into oblong pan. Whip 2 packages cool whip or dream whip. When stiff blend 1 cup powdered sugar. Spread over crumb mixture, then spread a can of blueberry pie filling. Refrigerate. Cherry or other pie fillings may be substituted. This makes an easy delicious dessert.

FRUIT ICE CREAM

Clarine Dilday
Brantley's Grove B.W.

- 4 eggs
- 1 cup sugar
- 1 tablespoon vanilla
- ½ pint whipping cream
- 2 cans condensed milk - eagle
- dairy milk (approx. 1 ½ qts.)
- fruit of your choice (mashed)

Combine eggs, cream, sugar, and vanilla in bowl and mix thoroughly with mixer. Pour into can, add condensed milk and fruit and stir well. Add dairy milk to fill line on can and stir. Makes 4 quarts.



Meats

BEEF CREOLE

Rockie V. Brett
Meherrin B.W.

- 1 ½ lbs. ground chuck
- 4 c. chopped celery
- 2 med. green peppers
- 2 med. onions
- ½ bag medium size egg noodles
- 1 medium size can of pimento
- 1 can cream of tomato soup
- cayenne and black pepper to make zesty

Cook noodles and drain; chop celery, onions and peppers and cook with very little water until tender. Put meat in hot skillet. Add pepper and salt to taste. Stir constantly until rare done. Into large bowl combine all ingredients and mix well. Place in casserole and top with fried onion rings, or chipped bacon. Cook ½ hour at 400 degrees. Serves 8.

BEEF CREOLE

Geneva Mustian
Creech Memorial B.W.

- 2 pounds ground chuck
- 2 medium peppers (chopped)
- 1 large onion (chopped)
- 1 medium can pimentos
- 2 cups celery (chopped)
- 2 cloves garlic (mixed)
- 1 can cream of tomato soup
- ½ bag egg noodles
- 1 teaspoon black pepper
- ½ teaspoon cayene pepper
- 6 strips bacon
- Salt to taste

Boil noodles in large suacepan with one tablespoon cooking oil or crisco added to water until tender. Rinse and let cool. Break up meat in hot skillet, salt to taste and add pepper, stir and cook to rare stage, lift meat out, leaving any juice in skillet. Add chopped pepper, onion and celery. Cover and cook until tender.

In large mixing bowl drop meat, noodles, peppers and all other ingredients except bacon. Mix thoroughly with hands, (as dough) Fill casserole with mixture, pack down, chop bacon over top, cook in over 400 degrees approximately 30 minutes or until bacon is crisp.

EASY BAR-B-Q

Vallerie Evans
Bethany B.W.

- 1 can corned beef
- 1 t. sugar
- 1 t. chilli powder
- 1 t. garlic sauce
- 1 t. worchestershire sauce
- ½ c. water
- ½ c. catsup

Combine all ingredients and simmer 30 minutes. Serve on hamburger buns.

INDIVIDUAL BAR-B-QUED MEATBALLS

Eva Miller
Riverside B.W.

- 1 ½ pounds ground beef
- ½ cup dry bread crumbs
- ½ cup milk
- ½ teaspoon pepper
- 2 tablespoons chopped onions
- ⅓ cup catsup
- 2 teaspoons salt

Mix together and shape in balls. Place in pan. Make sauce with:

- ½ cup catsup
- ⅓ cup vinegar
- 2 teaspoons brown sugar
- 2 tablespoons chppped onions

Pour over balls and bake one hour at 350 degrees.

APPLE SAUCE MEAT BALLS

Dorothy Edwards
Galatia B.W.

- 1 lb. ground beef
- ⅔ cup apple sauce
- ⅓ cup bread crumbs or corn flakes
- 1 egg
- ¼ cup minced onion
- 1 ¼ tsp salt
- ⅛ tsp. pepper

Mix well - shape into 8 or 10 balls. Place in deep baking dish and pour ½ cup catsup mixed with ½ cup water over meatballs. Cover and cook 45 minutes at 375.

MAD HATTER MEATBALLS

Joyce Brett
Meherrin B.W.

- 1 T. butter
- 1 green pepper, chopped
- 1 med onion, minced
- 1 can (10 ½ oz.) chicken with rice
- 1 can (10 ½ oz.) tomato soup
- 1 cup water
- 1 egg
- 1 lb. ground beef
- 2 slices bread, broke up
- ¼ cup evaporated milk
- 1 tea. salt

Melt butter in pan, add pepper and onions and cook until tender. Stir in soups and water. Heat to boiling, then turn down heat and simmer sauce, stirring occasionally. While the sauce cooks, make the meatballs. Beat egg slightly in bowl and add ground beef, torn pieces of bread, milk and salt. Shape into balls about the size of ping-pong balls. Drop balls into simmering sauce and cook slowly about 1 hour or until sauce has thickened. This can also be cooked in the oven at low heat, about 350 degree. Delicious served with fluffy mashed potatoes.

PORCUPINE BALLS

Mrs. Cecil Hoggard
Hortons B.W.

1 pound hamburger
½ cup onions
½ cup uncooked rice
½ cup water
½ teaspoon celery salt
Add a pinch of salt to taste

Mix and shape into little balls. Place in a baking dish, set aside a minute.

SAUCE:
1 can tomato sauce
1 cup water
2 tablespoon Worchestershire sauce

Pour the sauce mixture over your hamburger balls. Seal baking dish with Reynolds Wrap and bake forty-five minutes in oven at 350 degrees.

HAMBURGER PIE

Emma Jean Williams
Winton B.W.

1 medium onion, chopped
1 lb. ground beef
Salt and pepper
1 can (2½ c.) or (½ lb. cooked green beans
5 medium potatoes, cooked
½ c. warm milk
1 beaten egg
Salt and pepper
1 10½ or 11 oz. can condensed tomato soup

Cook onion in hot fat till golden; add meat and seasonings; brown. Add drained beans and soup; pour into greased 1½ quart casserole. Mash the potatoes; add the milk, egg, and the seasonings. Spoon in mounds over meat. Bake in moderate oven (350 degrees) 30 minutes. Makes 6 servings.

HAMBURGER DINNER

Annie B. Davis
Conway B.W.

1 pound ground beef
1 chopped onion
salt and pepper to taste

Combine all ingredients and make into patties, place patties in separate pieces of aluminum foil. Top each with a slice of potato, a carrot (cut in ½ lengthwise) and a large slice of onion. Top each with a pat of margarine, salt and pepper. Seal foil and bake in 350 degrees oven about 1 hour. Serves 4.

HAMBURGER FRIED RICE

Mrs. A.B. Whitley III
Mt. Tabor B.W.

- 1 lb. hamburger
- 2 medium onions-coarsely chopped
- 3 carrots - sliced
- 1 bell pepper - chopped
- 2 stalks celery - sliced
- 1 cup sliced radishes
- 1 can bamboo shoots
- 1 can water chestnuts - sliced
- 3 eggs
- 2 tbsp. soy sauce
- 2 cups Minute Rice

Prepare rice according to package directions - set aside.

In large skillet or dutch oven, brown hamburger and onions over medium heat. Add carrots, bell pepper, celery, radishes, bamboo shoots, and water chestnuts, one at a time, mix thoroughly after each addition. In smaller pan, scramble eggs and add to meat and vegetable mixture. Add soy sauce and stir. Add cooked rice and mix. Serve with more soy sauce to taste. Serves 6 to 8 generously.

*Hamburger may be substituted by using 1 lb. cooked shrimp, or 2-3 cups cooked chicken or ham. However, add meats or shrimp after the eggs. Cook vegetables in 1 tbsp. oil and follow other directions.

HAMBURGER TREAT

Emma Martin
Conway B.W.

- 1 pound hambuger
- 1 package onion soup (dry)
- ⅓ cup rice
- 1⅓ cup water
- 1 can french fried onion rings

Brown hamburger in deep fry pan. Pour off grease. Add onion soup, rice and water. Cook slow until rice is done. Add onion rings just before serving. Delicious with tossed salad, garden peas and hot rolls.

STUFFED BURGER BUNDLES

Patricia Hughes
Ahoskie B.Y.W.

- 1 cup herb-seasoned stuffing mix
- ⅓ cup evaporated milk
- 1 pound ground beef
- 1 10½ oz. can cream of mushroom soup
- 2 tsp. Worchestshire sauce
- 1 tbsp. catsup

Prepare stuffing according to package directions. Combine milk and meat. Divide into 5 patties. On waxed paper pat each to 6" diameter. Put ¼ cup stuffing in center of each patty. Draw meat over stuffing and seal. Place in 1½ quart casserole. Combine remaining ingredients and pour over meat. Bake uncovered at 350 degrees F. for 45 minutes. Makes 5 servings.

SOUPER BURGERS

1 lb. hamburger
1 can vegetable soup
ketchup
4 hamburger buns

Brown hamburger in skillet. Add soup (do not add water). You may add some ketchup to give it more taste and color. Simmer for 25-30 minutes. Serve on warm hamburger buns.

ONE DISH MEAL

Rose Harris
Galatia B.W.

1 lb. hamburger
4 cup up potatoes
2 onions - cut in half
1 sliced carrot
salt and pepper
butter

Divide hamburger into 4 balls then set in the middle of 1 square foot of aluminum foil. Add sliced carrots, 1 cut up potato in each one. Sprinkle some salt and pepper. Add one half of onion to each ball of hamburger. Place a pat of butter on the top. Wrap with foil, sealing edges tightly. Place on baking sheet. Bake at 350 for 1 hour.

GOLDEN POT ROAST

Clennie Blowe
Meherrin B.W.

3-4 lb. beef blade pot roast
3 T. flour
1 ½ tsp. salt
⅛ tsp. pepper
¾ cup water
¾ cup water
1 medium-sized rutabaga (1 ½ to 2 lb.), cut in ½-inch strips
2 medium-sized onions,cut in ¼-inch slices
½ tsp. dillweed
¾ tsp. salt
3 T. flour

Combine flour, 1 ½ teaspoons salt, and pepper. Dredge roast in seasoned flour and brown in lard or drippings in dutch oven or large frypan. Pour off drippings. Add water, cover tightly, and cook slowly 1 hour. Add rutabaga and onion and sprinkle with dillweed and ½ teaspoon salt. Continue cooking slowly 1 hour or until meat and rutabaga are tender. Remove meat and vegetables to hot platter. Measure cooking liquid. Using enough water to total 2 cups liquid, blend with flour, and thicken cooking liquid for gravy. Makes 6 servings.

BURGUNDY BEEF STEW

Joyce Sumner
Buckhorn B.W.

- 3 lbs. cubed stew beef
- 1 can mushroom
- 2 cans mushroom soup
- ½ c. burgundy or red wine
- ½ pkg. onion soup mix (dry)

Place all in casserole. Bake covered 325 degrees for 3 hours. May be uncovered at end if too runny. Serve on noodles or rice.

PARMESAN CHICKEN

Ann Hollomon
Mt. Tabor B.W.

- 1-2 ½ to 3 lb. fryer chicken (cut up)
- ¼ - ½ c. melted butter
- 1 c. graham cracker crumbs or cracker crumbs
- ⅔ c. grated Parmesan cheese
- ¼ c. snipped parsley
- 1 T. minced onions; dried
- 1 t. minced garlic; dried
- 1 t. Italian seasoning mix

Mix dry ingredients, melt butter, dip chicken pieces in butter then roll in dry mixture being sure to coat evenly. Place chicken skin side up, not touching, in greased large shallow baking pan. Sprinkle with remaining butter and crumbs. Bake at 375 degrees for 50 min. to 1 hour or until done. Do not turn. Makes 4 servings.

BASIL BAKED CHICKEN

Susan Thomas
Ahoskie B.Y.W.

- 2 ½ -3 lbs. chicken pieces
- ½ cup regular flour
- 2 teaspoons salt
- ½ teaspoon pepper
- ½ cup Crisco
- Dash white pepper
- 1 can cream of chicken soup
- ½ cup water
- 1 ½ teaspoons basil
- ¼ cup chopped onion (optional)
- ½ teaspoons salt
- Paprika
- Hot, cooked rice

Shake chicken pieces in bag with flour, salt, and pepper. Brown chicken in hot Crisco, then transfer to 8-inch square baking pan.

In small saucepan cook white pepper, cream of chicken soup, water, basil, onion, and salt until it bubbles. Spoon soup mixture over chicken. Cover tightly with foil. Bake at 350 degrees for 35-45 minutes or until chicken tests tender with a fork. Sprinkle generously with paprika and serve over rice.

EASY BAKE CHICKEN

Jean Smithwick
Cashie B.W.

Place cut up fryer in pan with salt and pepper to taste. Put one can cream of mushroom soup and ¼ can water over chicken. Cover with tinfoil and bake at 350 degrees for 1 hour. Remove tinfoil and sprinkle with paprika and run under broiler few minutes until brown as desired. Serve over rice.

INDIVIDUAL CHICKEN DINNERS

Helen P. Britt
Potecasi B.W.

- 2½ -3 lb. chicken, quartered
- 1 envelope dry onion soup mix
- 1 can mushroom soup
- 4 medium carrots (quartered)
- 4 medium potatoes, quartered

Heat oven to 350. Wash chicken and pat dry. Tear off 4 pieces of heavy duty Alum foil, 18 x 15 in. Place chicken quarters in center of foil.

Stir together mushroom soup and dry onion soup. Spread ½ of the soup mixture on each piece of chicken. Top with quarters of carrot and potatoes. Wrap securely in foil and place on ungreased baking sheet. Bake 1 ½ hr. 325 or until chicken in tender. Serves 4.

BARBEQUED CHICKEN

Mary Callis
Harrellsville B.W.

- 3 T. catsup
- 2 T. vinegar
- 2 T. lemon juice
- 2 T. worchestershire sauce
- 4 T. water
- 2 T. butter
- 1 t. salt
- 1 t. mustard
- 1 t. chili powder
- 1 t. paprika
- ½ t. cayenne pepper
- 3 lb. chicken pieces
- 3 T. brown sugar

Combine all ingredients except chicken; heat to blend. Grease the inside of a medium heavy paper sack; place in roaster or dutch oven. Salt and pepper chicken; dip into sauce and place in paper sack. Pour remaining sauce over chicken in sack. Fold paper sack opening with a double fold. Secure with paper clips so sauce won't leak out. Cook in covered roaster at 500 degrees for 20 minutes. Do not open bag during cooking.

BARBECUED CHICKEN

Mrs. Otis Earley
Ahoskie B.W.

- 1 2½ to 3 lb. chicken split or quartered
- 1 cup vinegar
- 1 stick butter
- 1 tablespoon worchestershire sauce
- 2 tablespoons red hot sauce
- 2 tablespoons brown sugar
- 4 tablespoons catsup
- 1 teaspoon salt
- ½ teaspoon pepper
- juice from ½ lemon

Brown chicken under broiler. Mix other ingredients in sauce pan over medium heat. Simmer 5 minutes. Pour over chicken and cook at 350 degrees for 1 ½ hours. Yields 4 servings.

FRIED CHICKEN

Ella Phelps
Merry Hill B.W.

- 2½ or 3 lb. fryer cut in pieces
- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon black pepper

Place chicken pieces in a bowl, covering with the milk. Cover each piece with milk. Mix flour, salt and pepper in a paper bag. Remove the chicken from milk one piece at a time and shake well in the bag of flour. Fry in a ½ cup of fat turning to brown each side. Remove from the fat placing in a pan, covering tightly with foil. Place in a 400 degrees oven for 20 minutes. Remove the pan (do not uncover) and place on a rack until serving time.

PARTY CHICKEN

Rebie Tucker
Buckhorn B.W.

- 8 chicken breasts
- 1 pkg. chipped beef (4 oz.)
- 8 slices bacon
- 1 can undiluted mushroom soup
- ½ pint sour cream

Wrap each breast with bacon slice. Cover bottom of flat baking dish with chipped beef. Arrange chicken breasts on chipped beef. Mix soup and sour cream. Pour over all. Can be refrigerated or frozen. Bake at 275 degrees for three hours uncovered. Serves 8.

OVEN-FRIED CHICKEN

Jean Armstrong
Galatia B.W.

- 1 frying size chicken-cut in pieces
- 1 cup self-rising flour
- salt and pepper to taste
- 1 teaspoon cayene pepper
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 ½ sticks margarine

Melt margarine in pan in oven (450). Mix flour, cayene pepper, chili powder, paprika, salt and pepper in paper bag, doing a few pieces at the time coat chicken and place in pan (13x9 ½ x2''). Cook for about 30 minutes. Turn chicken and cook for about 20 minutes longer. This chicken may also be used with your favorite barbecue sauce recipe.

PARTY CHICKEN

Sandra Woodard
Roberts Chapel B.Y.W.

- 4 chicken breast, skinned and split
- 4 pieces chipped beef
- 1 cup sour cream
- bacon
- 1 can cream of mushroom soup

Grease casserole dish and line with chipped beef. Wrap each half brest with 1 strip of bacon. Mix soup and sour cream. Pour over chicken. Cook at 275 degrees F. for 3 hours.

CLOSTIAL CHICKEN

Myrtle Davis
Meherrin

- 1 cup flour
- 2 tsp. salt
- 2 tsp. paprika
- 4 broiler-fryer breasts boned
- ¼ tsp. pepper
- 1 cup light cream
- oil for frying
- 5 cups cooked rice

Cut chicken breasts into ½-inch wide strips, combine flour, salt, paprika and pepper. Dip chicken strips into cream, then roll in seasoned flour. (Reserve remaining cream as part of light cream called for in Supreme Sauce). Heat oil, ½-inch deep in skillet until golden brown. To serve, mound hot cooked rice on platter. Pour Supreme Sauce over rice, top with Chicken strips.

SUPREME SAUCE

Myrtle Davis
Meherrin B.W.

- ¼ cup butter
- ¼ cup flour
- 1 tsp salt
- ¼ tsp. cayenne
- 2 chicken bouillon cubes
- 1 ½ cups water
- 1 ½ cups light cream

Melt butter in saucepan. Blend in flour, salt, cayenne and bouillon cubes. Gradually add water and cook, stirring constantly, until mixture thickens and comes to a boil. Add light cream and heat to serving temperature. Serves four.

CHICKEN KIEV

Brenda S. Tinkham
Mt. Tabor B.Y.W.

- 3 de-boned chicken breasts
- 1 c. sour cream
- 1 T. lemon juice
- 2 t. worchestershire sauce
- 2 t. celery salt
- 1 t. paprika
- 2 cloves garlic, chopped
- 2 t. salt
- ½ t. pepper
- 1 c. dry bread crumbs, packaged
- ¼ c. butter
- ¼ c. shortening

Wipe chicken breasts well with towel. Combine 9 top ingredients in large bowl. Add chicken. Let stand covered in refrigerator over night. Pre-heat oven to 350. Remove chicken from mixture leaving cream on. Roll in bread crumbs. Arrange in single layer in shallow baking pan. Melt butter and shortening and pour over chicken. Baste chicken with 9 top ingredients. Bake uncovered for 45 minutes.

CHEDDAR CHEESE CHICKEN

Mebel Vinson
Meherrin B.W.

- 1 large fryer cut in serving pieces
- 2 tablespoons butter or margarine
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon basil
- ½ cup water
- ½ cup flour
- 1 can (10 ½ oz.) cheddar cheese soup, undiluted
- 1 tablespoon instant minced onion or 1 medium onion

Melt butter in fry pan. Mix flour, salt, and pepper in plastic bag. Shake chicken in flour mixture. Brown chicken at medium heat approximately 15 minutes each side. Add soup, onion, basil, and water to chicken in fry pan. Cover and cook at low heat for 45 minutes or until done.

HOT CHICKEN SALAD

Lizzie Barnes

- 2 boned chicken brest cooked and cubed
- 1 can cream of chicken soup undiluted
- ¾ cup diced celery
- 1 cup diced celery
- 1 tsp. grated onion
- 1 cup cooked rice
- 1 small can sliced water chestnuts
- 1 cup slivered or sliced almonds
- ½ stick oleo
- 1 tsp. lemon juice
- ¾ tsp. salt
- 1 c. crushed cornflakes

Mix everything together except cornflakes, oleo and almonds. Bake 25 minutes at 350 degrees or until bubbly.

SPANISH CHICKEN

Canara Harrell
Rich Square B.W.

- 6 chicken breasts split and boned
- 1 tablespoon flour
- 2 tablespoons salad oil
- 1 teaspoon salt and pepper
- 1 small onion
- 1 green pepper
- 1 8-oz. can tomato sauce
- ¼ cup sherry

Flour lidded pan, coat chicken with oil, salt and pepper. Put green pepper and onion on bottom of pan, then chicken. Cover and bake at 350 for 40 minutes. Serve with rice. Serves 5 or 6.

BAKED PORKCHOPS

Linda Howell
Buckhorn B.W.

Porkchops (as many as you desire) Grease pan. Salt and pepper pork chops on both sides. Add the following to each pork chop:

- 1 slice onion
- 1 slice lemon
- 1 T. brown sugar
- 1 T. ketchup

Bake in oven at 400 degrees for 45 minutes covered, then uncover and bake for an additional 15 to 20 minutes.

BARBECUED PORK ROAST

Mrs. Clayton Vinson
Meherrin B.W.

- 3 to 4 pound pork roast
- 1 onion, chopped
- 2 tablespoons butter
- 2 tablespoons brown sugar
- 2 tablespoons vinegar
- 1 cup chilli sauce
- 4 tablespoons lemon juice
- ½ teaspoon mustard
- ½ cup water
- 1 teaspoon chopped parsley
- 1 teaspoon salt
- several dashes black pepper
- several dashes red pepper
- 3 tablespoons Worchestershire sauce

Saute onion in butter until tender. Add the remaining ingredients except the pork. Cook on low heat for 30 minutes. Simmer roast in small amount of water for 30 minutes per pound. (Add salt and pepper before cooking.) Remove cooked roast and allow to cool and then shred and combine with the sauce. (This is wonderful served with corn bread or corn light bread.)

PORK CHOPS SUPREME

Jackie L. Barnes
Potecasi B.Y.W.

- 4 lean pork chops, 1'' thick
- 4 thin onion slices
- 4 thin lemon slices
- ¼ cup brown sugar (packed)
- ¼ cup catsup

Heat oven to 350 degreed (mod.). Season well with salt. Place in 13x9½x2'' pan or large baking dish. Top each pork chop with an onion slice and a lemon slice. Place one tablespoon of brown sugar and one tablespoon of catsup on top. Cover and bake 1 hour. Uncover and bake 30 minutes longer, basting occasionally. Serves 4.

PORK 'N' CORN ROAST

Catherine Price
Jackson B.W.

- 4 to 6 pork chops, 1½'' thick
- 1 tablespoon prepared mustard
- 2 cups corn (golden)
- ⅔ cups soft bread crumbs
- 2 tablespoons finely chopped onion
- 1 tablespoon finely chopped green pepper
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 1 cup water

Spread pork chops lightly with mustard. Brown well. Combine corn, bread crumbs, onion, green pepper. Arrange chops in one layer in baking dish. Drain fat from skillet into dripping jar. Do not add it to chops. Add water to skillet; heat to boiling. Pour around chops. Top meat with corn mixture. Cover. Bake in moderate oven (350 degrees) 15 minutes. Uncover and bake 45 minutes, or until chops are tender.

STUFFED PORK CHOPS

Rebecca Cale
Ahoskie B.W.

- 5 pork chops
- 2 stalks celery chopped
- 1 sprig parsley
- 2 tablespoons bacon fat
- 1 cup bread crumbs
- ½ teaspoon salt
- ⅛ teaspoon pepper
- ½ teaspoon thyme

Combine ingredients and stuff in chops. Brown chops in hot fat in a skillet. Add ½ cup hot water and cover. Place in moderate oven, 350 degrees and bake for 1 hour.

HAM-YAM SKILLET

Mrs. Raye Godwin
Brantleys Grove B.W.

Skillet
¼ cup butter or margarine
¼ cup chopped, peeled onion
3 cups diced, leftover baked ham or 1 pound diced boiled ham
¼ teaspoon salt
⅛ teaspoon ground allspice
2 teaspoon cornstarch
¼ cup sugar
1 15¼ ounce can pineapple tidbits, drained and syrup reserved
Water
1 tablespoon lemon juice
1 23 ounce can yams, drained and cut into 1½ inch pieces

In a 10-inch skillet melt butter over moderately high heat (about 275 degrees). Add onion and ham to skillet; cook until lightly browned, stirring frequently. Meanwhile in a small bowl mix together salt, allspice, cornstarch and sugar. Measure pineapple syrup and add water to measure ⅔ cup total, stir into cornstarch mixture. Add pineapple syrup mixture to skillet, stirring to mix well. Bring mixture in skillet to a boil; boil ½ a minute, stirring constantly. Reduce heat to moderate (about 250 degrees); stir drained pineapple, lemon juice and yams into skillet. Cover skillet and heat just until yams and pineapple reach serving temperature. Makes 4 to 6 servings.

ROBIN'S PORK CHOPS

Bunny Brady
Winton B.W.

4-6 pork chops
1 large onion
2 c. apple sauce
¾ c. ketchup
2 T. brown sugar
1½ t. salt
a little tobasco sauce

Pre-heat oven to 350 degree. Brown chops in small amount of grease. Place in flat baking dish. Brown sliced onions in grease. Put on top of chops. Mix applesauce, ketchup, sugar, worchestershire sauce, salt and tobasco together. Pour over onions and chops. Cover and place in oven for 45 minutes.

MEAT LOAF

Millie Britton
Galatia B.W.

- 1 can vegetable soup
- 2 lbs. hamburger
- ½ cup fine dry bread crumbs
- 1 Tablespoon Worchestershire sauce
- 1 egg - slightly beaten
- 1 tsp. salt - dash pepper
- ½ cup onion (optional)

Combine all ingredients - mix well. Place in shallow baking dish (9x9x2 is a good size) Bake at 350 about 1 ½ hours.

MEAT LOAF

Janie White
Conway B.W.

- 1 can tomato soup
- 2 lbs. ground beef
- 1 egg beaten
- ½ cup dry bread crumbs
- 1 tbsp. worchestershire sauce
- 1 tsp. salt
- 1 tspp. black pepper
- 1 green pepper chopped
- 1 large onion chopped

Combine all ingredients. Bake in 8x8 pan at 350 degrees for 1 hour. (approx.) Serves 8.

JUICY MEAT LOAF

Phyllis Hale
Merry Hill B.W.

Evaported milk and bread crumbs keep the moistness.

- 2 pound ground beef
- 1 cup bread crumbs
- 1 cup Pet Evaporated milk
- ½ cup finely chopped onion
- ½ cup catsup or chili sauce
- 2 tablespoons Worchestershire sauce
- 2 teaspoons salt
- ½ teaspoon pepper

Mix all ingredients. Shape into loaf in center of a 9-inch square pan. Bake at 350 degrees F. about 1 hour and 15 minutes or until well browned. For easier slicing, allow meat loaf to stand 10 minutes before slicing. Serve 6 to 8.

1-2-3 MEAT LOAF

Betty Cullipher
Bethany B.W.

- 2 lb. ground beef
- 2 lb. ground beef
- 1⅔ c. pet milk
- 1 pkg. dried onion soup mix (2 envelopes)

Mix well. Put mixture into an ungreased shallow pan. With wet hands shape into a loaf. Bake in 350 F. oven for 1 hr. Serves 8.

MEAT LOAF

Judy Strickland
Creeksville B.W.

- 2 lbs. ground beef
- 1 pk. Lipton Onion dry soup
- ½ cup catsup
- 1 cup carnation milk
- ½ green pepper (bell)
- 2 eggs

Mix all together, put in loaf pan. Cook 350 degrees for 45 minutes.

MEAT LOAF

Dolly Smith
Winton B.W.

- 1 lb. ground beef
- 2 pkgs. crackers
- 1 small onion
- 1 strip of celery, diced up
- 1 c. ketchup
- salt and pepper to taste
- 1 ½ c. milk
- small amount of green pepper, diced up

Mix all ingredients together, then add milk and mix up and pour into a loaf pan or a baking dish and bake for aobut 30 to 40 minutes at 350 degrees.

MEAT LOAF

Carolyn Vaughan
Creeksville B.W.

Shirley Barron
Jackson B.W.

- 1 ½ lb. ground beef
- ¾ cup uncooked oats
- 2 eggs beaten
- ¼ tsp. pepper
- 2 tsp. salt
- 1 cup tomato juice

Combine all ingredients thoroughly and pack firmly into a loaf pan. Bake in 350 degrees oven for one hour. Let stand 5 minutes before slicing.

MEAT LOAF

Velma Mitchell
Creech Memorial B.W.

- 2 pounds ground beef (round steak)
- 2 eggs
- 1 ½ cups bread crumbs
- ¾ cup ketchup
- 1 teaspoon accent
- ½ cup warm water
- 1 package Lipton's Onion Soup Mix

Mix thoroughly. Out into loaf pan, cover with strips of bacon (if it isn't against your religion). Pour over all one 8 ounce can Hunt's Tomato Sauce. Bake 1 hour at 350 degrees. Serves 6.

MEAT LOAF

Mrs. J.R. Hasty
Galatia B.W.

- 1 ½ lb. hamburger
- 1 egg
- 1 tablespoon worchestershire sauce
- ½ cup bread crumbs
- 1 can vegetable soup
- onion salt or onion finely chopped

Mix and bake for 1 hour at 350.

MEAT LOAF

Mrs. C.B. Painter, Jr.
Elam B.W.

- 1 lb. steak
- 1 cup cracker crumbs
- 2 teaspoons salt
- 1 cup sweet milk
- ½ lb. sausage
- 1 egg
- 1 tablespoon chopped onion
- pepper to taste

Mix meat, cracker crumbs, beaten egg, salt, onion, pepper and milk. Pour into greased pan. Bake 1 hour in 350 degrees oven. Serve with catsup.

SWEET "N" SOUR MEAT LOAF

Virgie Chitty
Meherrin B.W.

- 2 lbs. ground meat (beef)
- ¼ teaspoon pepper
- 1 ½ teaspoon salt
- 1 egg
- 1 small onion chopped
- ½ cup creshed crackers

Mix All Ingredients

Sauce

- ¼ cup brown sugar
- 8 oz. can tomato sauce
- ¼ cup vinegar

Mix brown sugar, vinegar and tomato sauce together. Pour ½ of mixture into the ground meat mixture and mix well. Then pour remaining sauce over meat loaf and bake for 1 hour at 400 degrees in covered casserole dish.

CHICKEN CASSEROLE

Ella Ferguson
Creech Memorial B.W.

- 1 whole chicken (cut up)
- 2 cans cream of chicken soup
- 1 cup milk
- 1 package of dressing mix (herb)
- ½ stick margarne (melted)
- 1 cup chicken broth

Boil chicken, cut up in small pieces. Put in pyrex dish. Mix soup with milk and pour over chicken. Add melted margarine and broth to dressing and pour over chicken. Bake 1 hour at 350 degrees.

CHICKEN CASSEROLE

Martha Davis
Cashie B.W.

- 3-4 (cooked and deboned)chicken
- 1 can mushroom soup
- ¾ c. milk (regular)
- 1 stick margarine
- 1 small pkg. pepperidge farm seasoned dressing mix
- 1 cup chicken broth

Spread chicken (bite size pieces) in a 9 x 12 in. buttered baking dish. Combine soup, milk and pour over chicken. Mix dressing, broth and melted margarine and crumble over chicken. Bake at 350 degrees until bubbly for about 20 minutes.

CHICKEN CASSEROLE

Lillian Burgess
Winton B.W.

- 1 chicken, cooked tender (cut up in small pieces)
- 1 can cream mushroom soup
- 1 can cream chicken soup
- ¾ pkg. dressing

Add some of the broth to make it moist. Combine all together then sprinkle the rest of the dressing on top. Bake in oven at 350 degrees until done.

CHICKEN CASSEROLE

Susan Stephenson
Roberts Chepel B.W.

- 1 chicken cooked and boned (salt to taste)
- 1 can cream of chicken soup
  chopped green pepper (opt.)
  grated cheddar cheese
- 1 can cream of mushroom soup
- 1 can cream of mushroom soup
- 1 pkg. spaghetti, cooked-chicken broth

Combine first 6 ingredients; add broth to moisten. Place in large baking dish; sprinkle with cheese. Bake at 300 degrees for 40 minutes.

CHICKEN CASSEROLE

Ruth Spruill
Connaritsa B.W.

Terdell Blythe
Galatia B.W.

Margaret Edwards
Buckhorn B.W.

Mrs. K.P. Barber
Menola B.W.

1 pkg. Pepperidge Farm cornbread dressing mix
1 stick margarine
1 can cream of chicken soup
1 can cream of mushroom soup
4 large chicken breast

Cook chicken, no salt, and pick off bones and put aside, and save broth. Melt margarine and stir into dressing. Into dish put in a layer of dressing and chicken and a layer of mushroom soup. (diluted with one can of broth. Again add layer of dressing and chicken and a layer of chicken soup diluted with one can of broth. Top with crumbs and bake at 350 until brown, about 45 minutes or an hour.

CHICKEN - RICE CASSEROLE

Mae Bunch
Merry Hill B.W.

1 cut up chicken or chicken parts
1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can milk
½ can water
1 package dry onion soup mix
1 cup uncooked rice

Put rice in 9x13 baking pan. Pour over it mixture of the mushroom and chicken soup that has been blended well with milk. Sprinkle onion soup mix on top. Cover with foil. Bake at 350 degrees for 1 ½ hours. Remove foil for the last 15 minutes to let chicken pieces brown. Serves 5-6.

CHICKEN AND RICE CASSEROLE

Virginia Barfield
Merry Hill B.W.

1 cup uncooked rice
1 can cream of chicken soup
1 can cream of celery soup
1 chicken cut up
1 tablespoon Kitchen Bouquet (to add brown color)

Mix rice, soups and Kitchen Bouquet, 1 cup water or more in bottom of casserole dish. Place chicken on top and sprinkle with onion flakes. Salt and pepper. Cook in a 350 degree oven for about one hour.
Note: Pork Chop may be substituted for chicken and mushroom soup instead of chicken soup.

CHICKEN AND RICE PILAF

Bernice Crawley
Jackson B.W.

- 1 ½ cups pre-cooked rice (Minute Rice)
- ½ envelope dry onion soup mix
- 1 can mushroom soup
- 4 or 5 chicken breasts
- 1 ¼ cups boiling water
- 2 tablespoons chopped pimentoes (optional)
- 2 tablespoons melted butter

Melt butter, add salt and pepper. In a 1 ½ quart casserole dish combine all ingredients except chicken, butter and seasonings. Brush chicken with butter and place on top of rice. Cover and bake 1 hour and 15 minutes at 375 degrees.

HOT CHICKEN SALAD CASSEROLE

Lila Creech
Creech Memorial B.W.

- 1 -3 pound chicken
- 2 cans cream of chicken soup
- 1 can cream of mushroom soup
- 3 cups diced celery
- 1 onion minced
- 2 cups mayonnaise
- 3 tablespoons lemon juice
- 1 teaspoon salt
- 6 boiled eggs (diced)
- 3 cups crushed potato chips

Cook chicken until tender, remove from bones. Combine all ingredients except eggs and potato chips. Mix well. Pour over chicken and eggs. Cover with potato chips. Bake at 400 degrees for 20 minutes. Yields 16 servings.

CHICKEN OR TURKEY SCALLOP

Mrs. Edward L. Coker
Potecasi B.W.

- ⅓ cup uncooked rice
- 2 cups chicken consomme or dissolved dissolved bouillon cubes
- 2 ½ cups diced cooked chicken or turkey
- ⅓ cup chopped celery
- 2 finely diced canned pimentoes
- 2 eggs, beaten
- ¼ cup heavy cream
- ¾ teaspoon salt
- ⅛ teaspoon poultry seasoning
- ¼ cup buttered crumbs

Start oven at moderate (325 F.). Grease 10 x 6 x 1 ½ inch baking dish. cook rice, covered, in chicken brother or consomme about 10 minutes, or until almost tender. Combine with remaining ingredients except crumbs. Pour into prepared baking dish. Sprinkle crumbs generously over. Bake 45 to 50 minutes or until hot and browning. Makes 6 servings.

HOT CHICKEN SALAD CASSEROLE

Frances S. Shoulars
Sandy Run B.W.

- 2 c. cup-up chicken
- 1 c. cream of chicken soup
- 1 c. chopped celery
- 3 teaspoons minced onions
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon lemon juice
- ½ c. mayonnaise
- 2 hard-boiled eggs, chopped

Mix all ingredients. Place in buttered casserole. Sprinkle with Pepperidge Farm Dressing and sprinkle this with melted butter. Bake 350 degrees for 30 minutes. Serves 6.

CHICKEN OR TURKEY CASSEROLE

Lillian Norvelle
Christian Harbor B.W.

- 2 or 4 cups chicken, booked and diced
- 1 cup diced celery
- 1 cup cooked rice
- 1 can of cream of chicken soup
- 2 tablespoons (scant) chopped onions
- ¾ cup mayonaise
- 1 can water chesnuts, drained, and diced
- ½ cup sliced almonds (optional)

Topping:

- 1 cup crushed corn flakes
- ¼ cup melted butter

Mix first 8 ingredients and put in greased casserole. Mix corn flakes and melted butter and sprinkle on top. Bake 45 minutes at 350 degrees.

ASPARAGUS CASSEROLE

Mrs. Jerome Tinkham
Mt. Tabor B.W.

- 1 whole chicken stewed and de-boned and cut up.
- 2 cans of cut asparagus
- 2 cans of cream of mushroom soup
- 1 cup sharp grated cheese
- ¼ cup mayonnase
- Buttered bread crumbs

Place layer of chicken, and a layer of asparagus until used up. Mix soup, cheese and mayonnaise. Spread on outer top of chicken. Top with buttered bread crumbs. Cook for one hour at 375 degrees.

MEAT CASSEROLE

Mrs. R.G. Whitley
Buckhorn B.W.

- 4 c. diced turkey, tuna or chicken
- 1 c. ground peanuts
- ¼ c. Lemon juice
- 1 tsp. salt
- 2 t. chopped onions
- 1 can cheese soup
- 1 cup grated cheese
- 2 c. crushed potato chips

Combine all ingredients except potato chips and grated cheese. Place in greased shallow casserole dish, sprinkle with potato chips and cheese. Bake at 375 degrees for 25 minutes.

CHICKEN TACOS CASSEROLE
(A New Mexico recipe)

Nancy Curtis
B.Y.W. Director
W.M.U. of N.C.

- 1 cooked chicken (approximately 3 lb.) cut into bite-size pieces
- 1 package corn tortillas (available in most large grocery stores in the frozen food section)
- 1 can cream of mushroom soup
- 1 can chicken soup or the broth of the chicken (the broth is better than the soup, I think)
- 1 can chopped green chili peppers
- 1 large onion, chopped and browned
- 1 lb. longhorn (or medium Cheddar) cheese

Combine the chicken, mushroom soup, chicken broth, chili, and onion. Line the bottom of a casserole with a layer of tortillas (be sure you have softened them according to package directions.) Spread a layer of the mixture on the tortillas, sprinkle with cheese. Do this until all the mixture is used, and top with the remainder of the cheese. Bake 30 minutes at 325 degrees.

HAM AND TURKEY CASSEROLE
(for Thanksgiving or Christmas Left-overs)

Mrs. R. Jennings White, Sr.
Conway B.W.

- 2 cups of diced turkey or chicken
- 2 cups of diced ham
- ½ package of Stove Top Dressing
- 4 hard boiled eggs
- 1 can of cream of chicken soup
- 1 can of crem of mushroom soup
- ½ cup of boiling water
- 1 small can of B. B. Mushrooms (use liquid)

Preheat oven to 350 degrees. Cover bottom of casserole dish (two quart casserole or smaller container, depending upon amount of ham and/or turkey) with thin layer of stove top dressing. Add a layer of turkey, add a layer of ham, add 2 boiled eggs sliced, add ½ can of mushrooms with liquid, cover with can of cream of chicken soup. Add a layer of stove top dressing and repeat. Add turkey, etc., using cream of mushroom soup after adding boiled eggs sliced. Cover the top with stove top dressing and if casserole appears to be dry add 1 cup of boiling water. Cover and place in preheated oven (350 degrees) and cook until bubbles appear.

This makes a delightful dinner dish with a green salad, coffee, rolls and dessert. A new way to use leftovers.

HAMBURGER CASSEROLE

Thelma Mitchell
Cashie B.W.

- 1 ½ lbs. ground beef (lean)
- 3 Tab. bacon drippings
- 4 raw Irish potatoes - sliced thin
- 2 med. sized onions - sliced thin
- 2 tsp. salt
- ½ tsp. black pepper
- ¼ cup minced green pepper
- 2 Tab. minced parsley (optional)
- 1 can tomato soup
- ½ beef boullion
- 1 Tab. worchestershire sauce

Brown hamburger in bacon drippings, stirring until brown. Arrange in 1-½ qt. casserole dish in layers, using ½ of potatoes, ½ of onions and seasoning, then follow with second layer. Pour carefully tomato soup, boullion and worchestershire sauce over casserole. Cover and bake in 350 degrees oven for about 1 hour. Serves 6

HAMBURGER CASSEROLE

Elsie Gay
Galatia B.W.

- 1 lb. hamburger
- 1 pkg. Lipton Onion soup
- ½ cup Kraft Barbecue sauce (plain)
- ½ cup ketchup
- 1 med. can pork and beans
- 2 tablespoons brown sugar

Topping:

- 1 can flaky biscuits and 1 cup grated cheese.

Brown hamburger and add rest of ingredients. Now simmer until hot throughout. Place in casserole dish and cut biscuits in half and place on top of hamburger. Sprinkle cheese on top. Bake at 375 until biscuits are brown.

HAMBURGER CASSEROLE

Lucille Flythe
Galatia B.W.

- 2 to 3 lb. hamburger
- 2 small onions
- 1 teaspoon salt
- 1 small can tomato soup
- 2 cups cooked noodles
- 1 bell pepper
- 1 cup grated cheddar cheese (if desired)

Cook onion in small amount of oil - add hamburger to onion and cook till done - then add tomato soup, green pepper and noodles and all other ingredients and let simmer for about 20 minutes, then take off of stove and while hot, spread cheese over the top and put in oven about 300 for 10 minutes.

ROUND STEAK CASSEROLE

Delores Forehand
Colerain B.W.

1 round steak
1 medium onion (or more)
1 15 oz. can tomato sauce
salt & pepper to taste
1 can water
2 c. Uncle Ben's Quick Rice

Cut steak in narrow strips. Brown in hot fat. Arrange in bottom of 2 qt. baking dish. Sprinkle with salt and pepper. Spread thinly sliced onion on top of meat. In frying pan add tomato sauce and water. Stir in rice. Pour over meat. Bake at 350 degrees for one hour.

HAMBURGER AND RICE CASSEROLE

Odell Edwards
Buckhorn B.W.

1 lb. ground beef
1 can tomato soup, plus
1 ½ cans water
1 cup uncooked rice
½ c. chopped onion
¼ c. chopped green pepepr
¾ c. grated sharp cheese
¼ tsp. salt
dash black pepper

Slightly brown beef in heavy skillet on top of stove. Add and stir in all other ingredients (except cheese), pour into baking dish and cook slowly in oven until rice is tender, stirring as needed. When done, sprinkle grated cheese on top and let melt. Ready to serve.

GRECO

Mrs. M.D. Cuthbertson
Buckhorn B.W.

4 cups cooked macaroni
1 onion, 1 green pepper (chopped)
2 small cans mushrooms (drained)
1 cup cream style corn
1 lb. ground beef, a dash of black pepper
3 cups tomato sauce (or just plain cooked tomatoes)

Lightly brown onion and pepper in a small amount of oil. Add ground meat and cook until changes color. Then add all other ingredients. Cook for a few minutes. Salt to taste. Pour into baking dish and place in 300 degrees oven for one hour. (Can be made ahead of time and placed in refrigerator until ready to use, then take out and place in oven.) Sprinkle with grated cheese.

DUTCH PARTY CASSEROLE

Ruth Buffaloe
Jackson B.W.

- 1 ½ lbs. ground chuck or sirloin
- ⅓ cup chopped onion
- 1 tsp. worchestershire sauce
- ¼ tsp. pepper
- 1 scant tsp. basil, crumbled
- 1 scant tsp. marjoram crumbed
- 3 (8 oz.) cans tomato sauce
- 1 (8 oz.) pkg. noodles uncooked
- 1 (8 oz.) pkg. cream cheese softened
- 1 cup small curd cottage cheese
- ¼ cup dairy sour cream
- ¼ cup chopped green olives
- 1 tsp. salt

Brown beef in skillet over medium heat until brown, add onion and salt, and cook until tender, add seasonings, tomato sauce. Simmer 5 minutes stirring occasionally. Cook noodles as directed on Pkg., Drain and rinse. Blend cheese and sour cream add olives and mix spread half of noodles in greased 3 qt. baking dish, top with cheese mixture and remaining noodles and the meat sauce. Bake for 45 minutes or until bubbly. Bake at 350 degrees.

This is a good dish for entertaining as it can be made in advance. Improves when kept in low temperature oven. Serves 8-10.

SAVORY MEAT BALL CASSEROLE

Beth Jenkins
Buckhorn B.Y.W.

Combine:

- 1 lb. ground beef
- ¼ lb. (½ c.) pork sausage
- ½ c. dry bread crumbs
- ⅓ c. evaporated milk
- 2 T. chopped onion
- 1 tsp. chili powder
- ⅛ tsp. pepper

Mix well. Shape by tablespoonfuls into meat balls and brown. Cover, cook for 10 minutes. Place in 2 ½ quart casserole

Combine:

- 1 can (10 ½ oz.) cream mushroom soup
- 1 cup evaporated milk
- 1 can (10 ½ oz.) cream celery soup
- ½ cup water

Heat until steaming in saucepan. Top with 1 can of biscuits and bake at 400 degrees for 20 to 25 minutes.

CHILI MAC
(Spaghetti Casserole)

Barbara Harnell
Jackson B.W.

4 small green peppers slit
4 Tbs. bacon grease
4 ½ onions sliced (size of golf balls)

Place in frying pan with very small amount of water and cook 15 min. Add 1 can tomato paste and 1 quart canned tomatoes. Brown 1 lb. ground round beef in small amount of bacon grease and add to sauce. Season with: 1 tsp. chili powder, 2 tsp. salt, dash red pepper. Boil 1 package spaghetti in water 10 min. Drain and rinse in cold water. Place a layer of sauce in greased casserole, then spaghetti, then sauce on top. Cook in oven 400 degrees for 1 hour, covered.

CHILI

Helen Miller
Holly Springs

1 lb. hamburger
1 bell pepper (chopped)
1 onion (chopped)
1 Tbsp. 'kitchen bouquet'
½ tsp. salt
½ tsp. pepper
1 (No. 3) can tomatoes
1 can red kidney beans

Brown in large fry pan, hamburger, onions, bell pepper, kitchen bouquet, salt and pepper. Add tomatoes and simmer for 15 min. Add kidney beans and simmer for 30 min.

LASAGNA

Peggy Jones
Mars Hill B.W.

Mix 2 beaten eggs with 1 lb. cottage cheese.
Brown 2 chopped cloves of garlic and 2 lbs. hamburger in 2 T. olive oil: Stir in 1 pkg. dry onion soup mix, 1 ½ c. water, 1 can tomato paste, 1 can tomato sauce, ¼ t. salt, ¼ t. pepper, ½ t. sugar, 1 t. oregano.

Cook 6 lasagna noodles in boiling water. Drain and place in cool water. Also need ¾ lb. Mozzarella sliced cheese and 2 T. grated Parmesan cheese. Makes layers of meat sauce, noodles, mozzarella cheese, cottage cheese and parmesan cheese. Repeat and end with meat sauce. Bake at 30 deg. for 30 min.

BUSY DAY LUNCH

Corinne Newsome
Colerain B.W.

1 lb. ground beef
1 tsp worchestershire sauce
1 large onion
salt and pepper
2 carrots sliced
2 potatoes sliced

Combine ground beef, salt, pepper and worchestershire sauce. Divide and place on 4 squares of aluminum foil. Top with onion, carrots, and potatoes; wrap foil tightly. Bake at 350 degrees for 1 hr. 15 min. Yield: 4 servings

PORK CHOP CASSEROLE

Gail Forehand
Riverside B.W.

Part I:

- 2 cans Campbell's "Golden" Cream of Mushroom Soup
- 6 pork chops
- ½ bell pepper
- salt and pepper

Part II:

- 1 box Minute Rice
- ¾ teaspoon salt
- 2 ½ cups water
- 1 tablespoon butter

For Part I: Salt, pepper and flour pork chops. Fry chops until brown, using very little grease. Dice pepper. Pour mushroom soup (with added water) and peppers over chops. Let simmer one hour. If you don't have an electric fry pan or an extra large pan, pork chops may be fried, put in roaster pan, fixed as above, and baked in oven one hour at 350 degrees.

For Part II: Bring water to boil and add salt and butter. Stir in rice and cover. Let stand for 5 minutes. Pour mushroom sauce from casserole over rice and serve.

PORK CHOP - RICE CASSEROLE

Fannie Casper
Creech Memorial B.W.

- 6 pork chops
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 soup can milk
- 1 package dry onion soup mix
- 1 cup uncooked rice

Put rice in 9x13 baking pan. Pour over it mixture of celery and mushrooms soups and milk. Sprinkle onion soup mix on top. Place pork chops on top. Cover with foil. Bake at 350 degrees F. for 1 ½ hours. Remove foil for the last 15 minutes to let pork chops brown.

SWEET POTATO - FRUIT - PORK CASSEROLE

Mrs. William D. White
Merry Hill B.W.

- 4 thick (1 inch) pork chops
- 1 tsp. salt
- 2 sweet potatoes
- 4 slices pineapple
- 8 large prunes
- 8 cloves
- ¾ cup pineapple juice

Brown pork chops on both sides. Place in a casserole. Top with slices of peeled, raw sweet potatoes, cover with pineapple slices cut in half. Pit prunes. Stick two cloves in each, then arrange over pineapple. Pour pineapple juice over all. Cover with lid or aluminum foil and cook 1 hour in a 350 degree oven.

LUAU BEANS

Geraldine Jones
Brantley's Grove B.W.

½ pound sliced bacon
2 onions, sliced
4 1-pound cans (8 cups) pork and beans
1 9-ounce can (1 cup) crushed pineapple
¼ cup chili sauce
2 tablespoons molasses
1 ½ teaspoons dry mustard
½ teaspoon salt

Fry bacon till crisp; remove from skillet, reserving bacon drippings. Cook onions in bacon drippings. Crumble bacon and combine in Dutch oven with onions and remaining ingredients. Cover and bake on grill over medium hot coals 1 ½ hours. The remove and cover and cook about 25 minutes longer. Stir occasionally. Makes 10 to 12 servings.

PORK & BEAN CASSEROLE

Pearl D. Bryant
Creeksville B.W.

½ or 1 lb. hamburger
1 med. onion
salt and pepper
¼ green pepper
2 slices bacon

Put in pan and brown 1 minute. Then add Pork and Beans (large can)

1 handful brown sugar
1 T. mustard
¼ cup Karo
¼ to ½ cup ketcup

Mix all together and put in casserole and bake for 30 minutes at 350 degrees.

HAM AND ASPARAGUS CASSEROLE

Nina Mae Ricks
Conway B.W.

1 (10 ounce) package frozen cut asparague
2 cups diced cooked ham
¼ cup shredded American cheese
2 tablespoons quick-cooking tapioca
2 tablespoons chopped green pepper
2 tablespoons chopped onion
1 tablespoon minced parsley
1 tablespoon lemon juice
2 hard-cooked eggs, sliced
½ cup milk
1 (1034 ounce) can condensed mushroom soup, undiluted
2 tablespoons melted butter or margarine
½ cup coarse dry breadcrumbs

Cook asparagus according to package directions until almost tender. Drain thoroughly and arrange in 1 ½ quart casserole. Combine ham, cheese, tapioca, green pepper, onion, parsley, and lemon juice. Cover asparagus with half of ham mixture, then with egg slices; top with remaining ham mixture. Combine milk and mushroom soup; pour over casserole. Combine butter and breadcrumbs; sprinkle over top. Bake at 375 degrees for 25 to 30 minutes or until crumbs are lightly browned. Yield: 5 to 6 servings.

SKILLET DINNER

Mrs. Ernest Johnson
Ahoskie B.W.

1 lb. hamburger
1 cup chopped onions
1 cup chopped green pepper
1 cup chopped celery
1 tsp. salt

Brown meat, add above ingredients. Turn heat to medium and add 1 no. 2 can tomatoes, 1 cup rice and ⅔ tsp. salt. Cook on low heat for one hour.

MEAT LOAF

Mrs. W. Marion Odom
Ahoskie B.W.

1 ½ lbs. ground beef
1 medium chopped onion
¼ tsp pepper
1 ½ tsp. salt
1 egg beaten
fresh bread crumbs or Pepperidge Farm crumbs
1 tsp. Accent

Make a sauce using:

8 oz. can tomato sauce
2 Tbsp. prepared mustard
2 Tbsp. vinegar
4 Tbsp. brown sugar

Combine the first six ingredients. Then mix the sauce and put half in the meat loaf, mix the meat loaf into a loaf shape, then put remainder of sauce over the top of the meat. Cook at 325 degrees for 1 hour 15 minutes. Serves 6.

CHICKEN KIEN

Mrs. Merrill Evans
Ahoskie B.W.

1 ½ stick butter
1 clove garlic, chopped
1 tlsp. chopped chives
1 tlsp. chopped parsley
1 pkg. Shake and Bake
1 tlsp. Tarragon
¼ tlsp. pepper
8 breasts, boned and halved
1 tlsp. salt
¼ cup milk

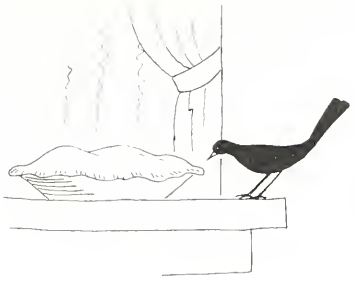
Combine first seven ingredients, mix well. Place mixture on sheet of waxed paper and pat into roll ¾ inch thick. Freeze until hard. Pound chicken breasts to flatten. Divide roll into as many pieces as needed. Lay on piece on each breast, roll chicken and tuck ends with toothpicks. Moisten chicken pieces with milk; shake off excess liquid, roll into shake and bake. Bake at 400 degrees oven 45 minutes on ungreased sheet.

BARBECUED BEEF

Mrs. Arthur Greene
Ahoskie B.W.

- 2 lbs. chuck roast cut up in chunks
- ½ cup Fiesta cocktail sauce
- ½ cup catsup (tomato)
- 1 dash of red hot pete
- ½ tsp. salt
- 1 onion medium size cut up small
- 1 dash of pepper
- 1 Tblsp. vinegar
- 4 heaping teaspoons of brown sugar

Put all the ingredients in large pot and let it stand about 30 minutes. Now put the pot on the stove and cook covered on medium heat for about one hour. Stir occasionally.



Pies

LEMON PIE

Mrs. V.H. Lee
Riverside B.W.

½ stick butter
1 cup sugar
4 tablespoons flour
2 cups milk
3 egg yolks
Rind & juice of 1 lemon add to taste
10 inch pie shell
3 egg whites
¼ teaspoon cream of tarter
6 tablespoons sugar

Melt butter, add sugar and flour, blend well. Gradually add milk. Heat in double boiler until it thickens. Beat egg yolks and add lemon juice and rind. Gradually add about one cup of hot mixture to eggs. Combine the two mixtures and cook until thick, stirring constantly. Pour in pie shell and top with the stiff beaten egg whites. Bake at 400 degrees until brown.

EASY LEMON PIE

Mrs. Ben Adams
Riverside B.W.

1 pkg. lemon pudding & pie mix (not instant)
juice of one lemon
⅓ cup sugar

Cook package mix according to directions on box, except decrease liquid by ½ cup and add juice of one lemon and ⅓ cup sugar instead. Canned cream can be used to replace half of the liquid to make a richer pie.

LEMON CHEESE CAKE

Mabel Vinson
Meherrin B.W.

1 large can carnation milk
1 pkg. lemon jello
1 cup boiling water
2 graham cracker pie crust
juice of 2 lemons
1 large pkg. Philadelphia cream cheese
1 cup sugar

Chill carnation milk. Dissolve 1 pkg. lemon jello in 1 cup of boiling water. Add juice of 2 lemons. Cream pkg. of cream cheese and one cup sugar. Fold into jello mixture. Whip milk and fold this into mixture. Pour into graham cracker crust and chill. Top with dream whip when served. Yields 2 pies.

LEMON PIE

Sandy Baker
Creech Memorial B.W.

1 large cool whip (soft)
1 can Eagle Brand milk
1 small can frozen lemonade (thawed)

Mix all together. Put in two graham crumb pie crust. Refrigerate at least 3 hours. Can be frozen. (If 2 eggs and juice of 1 lemon is added it will make 3 pies.

LEMONADE PIE

Martha Lewis
Creech Memorial B.W.

1 can Eagle Brand milk
1 can frozen lemonade
1 large size cool whip (9 or 10 oz)

Mix milk and frozen lemonade until creamy, then fold in cool whip and mix well. Put into 8 or 9 inch graham cracker crusts. Chill. Keeps well for two or three days in refrigerator. Makes 2.

MAGIC LEMON MERINGUE PIE

Mrs. Amos Archer
Buckhorn B.Y.W.

A no-cook, creamy, full-flavored lemon filling that's as easy and quick to fix as a mix. Makes an 8-inch pie, or 5 to 6 servings.

Filling

1 crumb, or baked pastry, 8'' pie shell cooled
½ c. Realeamon lemon juice
1 can (14 oz.) borden sweetened condensed milk
1 tsp. grated lemon peel
2 egg yolks

In medium-sized mixing bowl, blend together Borden Sweetened Condensed milk, lemon juice, lemon peel and yolks until thickened. Turn into pie shell.

Meringue

2 egg whites (at room temp.)
¼ tsp. cream of tartar
¼ c. sugar

In small-sized mixing bowl, whip whites with cream of tartar until they hold a soft peak. Gradually whip in sugar, continue to whip just until whites hold firm peaks. Pile onto pie filling and seal to inside edge of pie shell. Bake in 325 degrees (slow) oven until top is golden brown, about 15 minutes. Cool.

LEMON CHESS PIE

Janie Grant
Severn B.W.

Betty Constable
Cashie B.W.

- 1 ½ cups sugar
- 1 tablespoon cornmeal
- 2 tablespoon flour
- 4 eggs well beaten
- 2 lemons, grated and strained juice
- 1 unbaked 8 in. pie shell
- ¼ cup (½ stick) butter or margarine, melted

Combine sugar, flour and cornmeal. Add melted butter to eggs. Beat well. Stir in grated lemon peel and strained lemon juice. Pour carefully into pastry shell. Bake at 375 degrees for 40 minutes or until knife inserted near rim comes out clean. Chill until center is firm enough to cut.

LEMON ANGEL PIE

Mrs. Walter S. Jones
Conway B.W.

This pie should be made a day ahead to allow the flavors to blend.

- 4 egg whites
- ¼ tsp. cream of tartar
- 1 cup sugar
- 4 egg yolks
- ½ cup sugar
- 2 tbsp. grated lemon peel
- ¼ cup lemon juice
- 1 cup heavy cream

Heat oven to 275 degrees. Grease 9-inch pie plate. Beat egg whites and cream of tartar until foamy. Beat in 1 cup sugar, 1 tablespoon at a time; this should take approximately 25 minutes. Spread meringue over bottom and sides of prepared pie plate; shape with back of spoon so bottom is ¼ inch thick and sides are 1 inch thick. Bake 60 minutes. Turn oven off; leave meringue shell in oven 1 hour to cool. Remove from oven. Cool to room temperature on wire rack. Beat egg yolks in top of double boiler until thick and lemon colored. Beat in ½ cup sugar gradually. Blend in lemon peel and juice. Cook over hot, not boiling water, stirring constantly, 5 to 8 minutes or until thick. Cool. Whip ¾ cup heavy cream until soft peaks form. Fold into lemon mixture. Turn into cooled meringue shell. Chill at least 12 hours. Before serving, whip remaining cream; spoon onto center of pie. Sprinkle with toasted coconut, if desired. Makes 8 servings.

Variations: I often use Dream Whip in place of heavy cream and get good results. This meringue shell can also be filled with softened ice-cream and frozen, shell and all for a quick desert to take out of freezer. Just let thaw a few minutes for easier cutting and serving.

LEMON CHIFFON PIE

Marritta Hoggard
Cashie B.W.

- 3 eggs separated
- 1 cup sugar
- 1 lemon, juice and rind
- ⅛ tsp. salt
- 1 baked pastry shell

Beat eggs yolks until thick and add sugar, lemon juice and salt. Mix well. Cook in top of double boiler until mixture coats spoon. Beat egg whites until still and fold into lemon mixture. Pour into pastry shell. Let cool before serving.

MARY ODOM'S LEMON PIE

Mrs. D.C. Waters
Creech Memorial B.W.

- 1 cup sugar
- 1 ¼ cups water
- 1 tablespoon butter
- ¼ cup corn starch
- 3 tablespoons cold water
- 6 tablespoons lemon juice
- 1 teaspoon grated lemon peel
- 3 egg yolks
- 2 tablespoons milk

Combine sugar, water and butter. Beat until sugar melts. Add cornstarch blended with cold water. Cook about 8 minutes until clear. Add lemon juice and peel. Cook 2 minutes. Slowly add egg yolk beaten with milk. Heat to boiling. Cool. Pour in baked crust. Top with meringue. (2 beaten egg whites stiff, add 2 tablespoons sugar and ½ teaspoon lemon juice) and bake until brown. (350 degrees).

LEMON MERINGUE PIE

Diane P. Dixon
Murfreesboro B.W.

- 1 ½ c. sugar
- ⅓ c. cornstarch
- 1 ½ c. water
- 3 egg yolks, slightly beaten
- 3 T. butter
- ¼ c. lemon juice
- 1 T. grated lemon rind

Heat oven to 400 degrees. Mix sugar and cornstarch in saucepan. Gradually stir in water. Stir over med. heat until mixture thickens and boils. Boil 1 minute. Slowly stir in half of hot mixture into slightly beaten egg yolks. Beat into remaining hot mixture. Boil 1 minute, stirring constantly. Remove from heat. Continue stirring until smooth. Blend in butter, lemon juice & rind. Pour hot filling into baked pie shell. Cover with meringue. Bake 8 to 10 minutes, until a delicate brown.

COCONUT CUSTARD

Nan Johnson
Creech Memorial B.W.

- 2 cups sugar
- 4 eggs
- 1 stick margarine
- ¾ cup of buttermilk or milk
- 1 tablespoon vanilla
- 1 can 3 ½ oz. angel flake coconut

Pour into 2 pie sheels. Bake at 350 degrees.

EXQUISITE PIE

Marietta Picot
Buckhorn B.W.

½ stick butter (melted)
1 cup sugar
1 T. vinegar
2 eggs
1 tsp. vanilla

Mix above ingredients. Add ½ cup coconut, ½ cup chopped pecans, and ½ cup chopped raisins. Pour into uncooked pie shell. Bake 30 to 35 minutes at 350 degrees.

BLANCHARD'S RESTAURANT - PEANUT PIE RECIPE

Polly Evans
Harrellsville B.W.

Mix:

20 Ritz crackers (rolled out fine)
½ cup of sugar
¾ cup of chopped roasted peanuts

Fold the above mixture into the following:

3 egg whites beaten stiff
½ teaspoon cream of tartar
½ cup of sugar
1 T. vanilla

Bake: In pie tin for 20 minutes at 350 degrees. Let cool. Top with whipped cream and grated bitter chocolate. Refrigerate 3 to 4 hours before serving.

MERINGUE

Mrs. Franklin Stansbury
Elam B.W.

3 egg whites
5 tbsp. sugar
1 tsp. water
pinch cream of tartar
pinch of salt

Beat egg whites, add water and cream of tartar, pinch of salt, then beat until stiff. Add sugar gradually, continuing to beat until very stiff. Pour on pie and bake until golden brown.

FLAKY PIE CRUST

Barbara Bunch
Merry Hill B.W.

6 cups flour
2 cups lard
1 tablespoon vinegar
1 teaspoon salt
1 egg

Mix egg and vinegar, pour in cup and fill with water to make 1 full cup of liquid. Sift flour, salt, and lard by hand; add water, mix with fork. Store in refrigerator in air tight container until you need a crust.

PECAN PIE

Jean Ricks
Conway B.W.

Mrs. Elvin Curle
Buckhorn B.W.

Wanda Taylor
Conway B.W.

Nannie Blowe
Meherrin B.W.

Margaret Womble

½ box light brown sugar
2 whole eggs
2 Tblsp. butter
1 cup chopped pecans
1 teaspoon vanilla

Mix sugar, eggs, butter, and vanilla, nuts last. Pour in unbaked pie shell and bake 25 or 30 minutes in slow (325 degree or 350) oven.

BLUEBERRY FOOL PIE

Selma Jameson
Jackson B.W.

Line pie pan with crust. Place 2 cups of blueberries on crust. Pour over berries the following mixed:

3 egg yolks
¾ cup sugar
¼ cup butter (or a little more)

Bake at 350 degrees for about 45 minutes. Do not use top crust.

COCONUT PIE

Mrs. Oliver Fleming
Ahoskie B.W.

2 eggs,
1 tablespoon flour
2 tablespoon butter
can of angel flake coconut
⅔ cup sugar
⅔ cup milk
1 teaspoon vanilla

Mix all together, pour into unbaked pie shell. Bake about 30 to 35 minutes at 350 degrees.

PECAN PIE

Catherine Price
Jackson B.W.

⅔ cup sugar
⅔ cup white Karo syrup
1 cup broken pecans
1 tablespoon corn meal
2 eggs, slightly beaten
1 tablespoon butter
1 teaspoon vanilla

Beat eggs. Add sugar, syrup, and meal. Mix together, then add pecans and vanilla. Pour into uncooked pie shell. Dot with butter, and bake in moderate oven (350 degree) until knife comes out clean.

PECAN PIE

Mrs. Franklin Stansbury
Elam B.W.

- 3 eggs, beaten
- 1 cup dark Karo syrup
- 1 tsp. vanilla
- 1 cup pecans, chopped fine
- ½ cup sugar
- ¼ tsp. salt
- ¼ cup melted butter
- unbaked pastry shell

Mix eggs, sugar, syrup, salt, vanilla and butter. Spread nuts in bottom of shell, pour in filling. Bake at 450 degrees for 10 minutes. Reduce to 350 degrees for 25 minutes.

STRAWBERRY PIE

Mrs. B.H. Harrell
Jackson B.W.

- 4 cups strawberries
- 1 cup sugar
- ½ teaspoon baking powder
- 3 tablespoons cornstarch
- 1 cooked pastry shell

Line cooked pastry shell with 2 cups sliced raw strawberries. Combine other ingredients and cook until thick (mash strawberries). Let them cool, than pour over raw strawberries in pastry shell. Let pie set before serving for several hours in refrigerator. Serve with whipped cream.

BEST EVER PEANUT PIE

Ruth Ann Felton

- 4 oz. cream cheese, softened
- 1 cup confectioners sugar
- ⅓ cup cream peanut butter
- ½ cup milk
- 9 oz. cool whip topping
- 1 9'' graham cracker crust, baked & cooled
- ¼ cup finely chopped and salted peanuts

Whip cheese until fluffy. Beat in sugar and peanut butter. Slowly add milk, blending thoroughly into mixture. Fold topping into mixture. Pour into pie shell. Sprinkle with peanuts. Freeze until firm and serve.

ROYAL BLUEBERRY PIES

Beverly Carroll
Conway B.W.

- 2 9 inch uncooked pie shells
- 1 8 oz. pkg. of softened cream cheese
- 1 cup of 10x sugar (confectionery sugar)
- 1 teaspoon vanilla
- 1 pkg. cool whip (large)
- 1 can blueberry pie filling
- ¾ cup of chopped pecans

Press chopped pecans into bottom of uncooked pie shell. Bake and then cool. Mix cream cheese with sugar and vanilla flavoring. Fold cool whip into cheese mixture. Shape cheese mixture into bottom of pie shells, leaving a cavity in the centers with the mixture taking the shape of the shell. Spread blueberry filling in the cavities. Keep refrigerated.

JAPANESE FRUIT PIE

Mrs. Carlton Cherry
Ahoskie B.W.

- 1 cup sugar
- 2 eggs
- ½ stick margarine
- ½ cup chopped pecans
- ½ cup coconut (Baker's Angel Flake)
- ½ cup crushed pineapple, including juice
- 1 tsp. vinegar
- 1 tsp. vanilla

Mix all ingredients together. Pour into a 9 inch uncooked pie shell. Bake in 350 degree oven for 30 to 40 minutes.

STRAWBERRY CHIFFON PIE

Mrs. Carlton Cherry
Ahoskie B.W.

- 1 pkg. frozen strawberries (½ to ¾ pint)
- 1 pkg. strawberry jello
- ¾ cup sugar (approx.)
- ¾ cup of pet or carnation milk
- 1 tbsp. lemon juice

Heat strawberries almost to boiling. Crush with potato masher, add sugar and dissolve. Remove from heat. Add jello, dissolve thoroughly. Set aside to chill until thick and syrup but not set. Freeze milk in ice tray until partly icy. Turn into large bowl and beat at highest speed until as stiff as possible. Add lemon juice during beating. Then add jello mixture slowly and mix at lowest speed. Turn into baked cool pie shell. Chill at least a half day or freeze. Is tastier when served with whipped cream.

COCOA PIE

Mrs. C.B. Painter, Jr.
Elam B.W.

- ½ cup cocoa
- 1 ½ cups sugar
- ¼ cup cornstarch
- 2 eggs
- 2 cups milk
- 2 teaspoons vanilla
- ¾ teaspoon salt

Mix and sift cocoa, sugar, cornstarch and salt. Add unbeaten egg yolks with milk and stir well. Cook in double boiler until thick, stirring constantly. Remove from fire, add vanilla and pour into baked pie crust. Cover with meringue made by beating egg whites until stiff, adding ½ teaspoon cream of tartar and 4 tablespoons of sugar. Brown in oven.

CHOCOLATE CHESS PIE

Shirley Carter
Ahoskie B.W.

- 1 stick of oleo
- 1 square of chocolate
- 1 egg
- 1 cup sugar
- 1 tsp. vanilla

Melt chocolate and oleo over low heat. Add sugar and then beat in egg. Add vanilla. Bake in unbaked pie shell for 25 minutes at 350 degrees.

CHOCOLATE PIE

Carolyn Vaughan
Creeksville B.W.

1 cup sugar
3 tablespoons cocoa
3 tablespoons flour

Mix in thick pot. Add 2 cups milk, one at a time. Cook until thicken, then add 3 egg yolks, beaten, 2 tablespoons butter and 1 teaspoon vanilla. Stir well, set aside and beat egg whites. Bake at 325 degrees to 350 degrees until brown.

BAKED CHOCOLATE PIE

Mrs. William Dixon
Mt. Tabor B.W.

Violet Davison
Mars Hill B.W.

Mix together:

1½ cup sugar
3½ T. cocoa

Add:

2 beaten eggs
1 small can evaporated milk
1 t. vanilla
½ stick oleo or butter
½ to 1 cup chopped nuts

Pour in unbaked crust and bake 35 minutes at 350 degrees.

CHOCOLATE PIE

Betty Ann Earley
Harrellsville B.W.

½ cup cocoa
2 cups milk
3 eggs
small pinch salt
1 tsp. vanilla
1¼ cups sugar
5 tbsp. flour

Mix sugar, flour and cocoa together. Beat egg yolks well then add together all other ingredients. Cook over slow heat until thick. Pour in baked pie crust. Add meringue and bake.

CHESS PIE

Virgie Lanier
Creeksville B.W.

1 stick butter
2 cups sugar
2 T. flour
4 eggs
1 cup sweet milk
1 tsp. vanilla

Mix sugar and flour together, cream in butter, add beaten eggs, milk, and vanilla. Pour mixture into uncooked pie shell. Bake 325 degrees for 1 hour.

SHONEY'S STRAWBERRY PIE

Florence Overton
Ahoskie B.W.

- 1 baked pie shell
- large strawberrys
- 4 tbls. cornstarch
- 1 cup sugar
- 1 cup water
- 5 tbls. strawberry jello

Line baked pie shell (cooled) with large strawberries. Then combine the other ingredients. Bring to boil. Pour over strawberries. Chill. Garnish with whipped cream when ready to serve.

CHOCOLATE CHESS PIE

Diane P. Dixon
Murfreesboro B.W.

- 1 ¼ c. sugar
- 3 T. Cocoa
- ½ stick margarine
- 2 eggs
- 1 tsp. vanilla
- 1 small can Pet Milk
- dash of salt

Mix sugar, cocoa and salt. Melt margarine in milk. Add beaten eggs. Mix all together and pour in unbaked pie crust. Bake on 350 degrees.

CHOCOLATE CHESS PIE

Mrs. John H. Parker
Jackson B.W.

- 1 stick butter or margarine
- 2 squares unsweetened chocolate
- 2 eggs
- 1 ¼ cups sugar
- ¼ cup warm milk
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 tablespoon corn meal
- 1 unbaked pie shell

Melt butter or margarine and chocolate. Mix other ingredients together except milk. Add melted chocolate mixture. Heat milk slightly and add. Mix well and pour into an unbaked pie shell. Bake at 325 degrees for 30 minutes.

CHERRY DELIGHT

Gail S. Edwards
Buckhorn B.W.

- 1 large box (2 envelopes) dream whip
- 1 8 oz. pkg. cream cheese
- 2 tbls. sugar
- 1 cup sweet milk
- 1 can cherry pie filling
- 2 cooked pie crust, or tart shells

Put dream whip, cream cheese, sugar, and sweet milk in bowl and whip with electric beater until thick. If pies, put cherry pie filling in whipped mixture, mix and put in pie shell - chill. If tart shells, take enough cherries out of mix to put one on middle of each tart, or use maraschino cherries. Chill. (Can be frozen). Graham crackers pie crust are good also. Will make two pies or around 50 tarts.

LATTICE CHERRY PIE

Mrs. Charlie Wheeler
Jackson B.W.

- ½ cup cherry juice
- ¾ cup sugar
- 4 tbsp. enriched flour
- ⅛ tsp. salt
- 2 tbsp. butter
- few drops red food coloring (optional)
- 2 cups canned pitted cherries drained
- pastry for 2 crust 8 in. pie

Combine cherry juice, ½ cup sugar, flour and salt. Cook until thickened. Add butter and remaining sugar, tint mixture with red food coloring. Line a 8 in. pie pan with pastry, add cherries and pour thickened cherry juice mixture over the top. Roll out remaining pastry. Cut in stripes and arrange as lattice topping over the filling. Bake in a moderately hot oven (400 F.) for 45 min. to 1 hour.

STRAWBERRY PIE

Sandra Woodard
Roberts Chapel B.W.

- 10 oz. 7 up
- 4 tablespoons corn starch
- 1 cup sugar

Cook until clear. Add red food color and 1 quart fresh strawberries. Mix well and put in a cooked pie shell. Cover with whipped cream or cool whip. Refrigerate several hours before serving.

MILLION DOLLAR PIE

Lynn Colombo
Riverside B.W.

- 1 large container cool whip
- ¼ cup lemon juice
- 1 can Eagle Brand milk
- 1 pt. drained fruit (pineapple, peaches or strawberries.)

Combine all ingredients and mix well. Pour into cold pie shells. Keep refrigerated.

Crust

- 1 stick margarine
- ¼ cup brown sugar
- 1 cup flour
- 1 cup chopped pecans

Melt margarine, add remaining ingredients. Mix by hand like biscuit dough. Press with fingers into two 9 inch pie plates. Bake at 350 degrees until brown. Cool completely.

CRANBERRY SURPRISE PIE

Mrs. Grady P. Davis, Sr.
Conway B.W.

- 2 cups fresh cranberries
- ½ cup sugar
- ½ cup chopped walnuts or pecans
- 2 eggs
- 1 cup sugar
- 1 cup flour
- ½ cup butter or margarine melted
- ¼ cup shortening melted

Grease well a 10" plate. Spread cranberries over the bottom of the plate, sprinkle with ½ cup sugar and nuts. Beat eggs well. Add 1 cup sugar gradually and beat until thoroughly mixed. Add flour, melted butter and shortening to egg-sugar mixture. Beat well. Pour over top of cranberries. Bake at 325 degrees for 60 minutes or until crust is golden brown. Serve warm or cold with vanilla ice cream. (very good when warm.)

GRAPE PIE

Mrs. Wallace Edwards
Menola B.W.

- 1 cup grape pulp
- 1 cup milk
- 3 eggs
- 3 tbls. cornstarch
- 1 cup sugar
- dash of salt

Beat yolks, add sugar, flour, milk and pulp. Cook until thick. Cool. Pour into baked crust and top with meringue.

RAISIN PIE

Bernice Long
Jackson B.W.

- 1 cup sour cream
- 1 cup brown sugar
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- 3 egg yolks
- 1 cup raisins
- 3 egg whites (for meringue)
- salt

Mix sour cream, sugar, cinnamon, nutmeg and salt, cook in a double boiler until thick, then add egg yolks and raisins and cook until thick. Put in cooked pie shell. Put meringue on and brown.

PUMPKIN PIE

Marion Smith
Buckhorn B.W.

- 1 ¼ c. strained pumpkin
- ⅓ tsp. salt
- 1 c. can milk
- ¼ c. water
- ⅓ tsp. nutmeg
- 2 eggs
- ⅔ c. sugar
- 1 tsp. cinnamon
- ⅓ tsp. ginger
- ¼ tsp. cloves

Bake at 375 degrees for 30-35 minutes if baked in a frozen pie shell - otherwise bake 40-50 minutes.

RAISIN PIE

Marian Smith
Buckhorn B.W.

- 2 egg yolks
- 2 tsp. flour
- 1 c. sugar
- 1 c. raisins
- 2 c. milk
- 2 tsp. butter
- 1 tsp. vanilla
- ½ tsp. allspice

Cook in top of double-boiler until thick. Pour in baked pie shell and add meringue made by your favorite recipe. Bake at 400 degrees until brown.

PUMPKIN PIE

Naomi Hughes
Creech Memorial B.W.

- 1 ¼ c. pumpkin
- 2 T. flour
- ½ c. brown sugar
- ½ stick butter

Mix thoroughly and pour in unbaked pie shell. (Add desired spices before pouring in pie shell.) Bake at 350 degrees until firm.

HOLIDAY FRUIT PIE

Susan Thomas
Ahoskie B.Y.W.

- 1 cup sugar
- ¼ cup flour
- 1 small can crushed pineapple
- 1 can red pitted sour cherries
- 1 small box cherry jello
- 1 ¼ cup water
- 6 sliced bananas
- 3 cups chopped nuts
- 3 graham cracker crusts
- cool whip (optional)

Mix sugar, flour, pineapple, cherries. Cook until thick (about 10 minutes). Do not drain fruit. Mix jello with water. Cool and add to fruit mixture. Chill. When it begins to thicken, add bananas and nuts. Pour into three graham cracker crusts. Top each with Cool Whip.

ICE BOX PIE

Phyllis Hale
Merry Hill B.W.

- 1 8 oz. pkg. cream cheese
- ⅓ cup lemon juice
- 1 teaspoon vanilla flavoring
- 1 can eagle brand milk
- Graham Cracker crust

Let cream cheese get room temperature and then beat. Add Eagle Brand milk slowly. Then add lemon juice and flavoring. Put in graham cracker crust and chill for about 6 hours.

MILLION DOLLAR PIE

Mrs. Ralph Smithwick
Merry Hill B.W.

Odel Edwards
Buckhorn

Bessie Beale
Woodland B.W.

Janie Croom
Creech Memorial B.Y.W.

Mrs. Ima Bracy
Creech Memorial B.W.

Pat Liverman
Woodland

Pauline Martin
Creeksville B.W.

- 1 large can crushed pineapple
- ¼ cup lemon juice
- 1 9 oz. cup of cool whip
- 1 can condensed milk
- ½ cup of pecans crushed
- 2 pie shells baked and cooled or 2 Graham cracker crumb crust

Drain pineapple, mix lemon juice and milk. Stir in pineapple and cool whip and pecans. Pour in cool pie shell. Chill several hours or over night in refrigerator. Makes 2 pies. Keep refrigerated.

PINEAPPLE COCONUT PIE

Mrs. Roger Davis
Roberts Chapel B.W.

- 1 stick butter or margarine
- 4 eggs
- 2 cups sugar
- 1 can crushed pineapple (juice and all)
- 1 7 oz. pkg. angel flake coconut or frozen coconut
- 1 tsp. vanilla
- 2 Tbs. flour
- pinch of salt

Mix all ingredients and pour into unbaked pie shell. Makes 2 pies. Bake at 325 degrees until lightly browned.

PINEAPPLE PIE

Mary Haste
Cashie B.W.

- 1 cup sugar
- 4 tab. flour
- 2 eggs, well beaten
- 1 small can crush pineapple
- ½ cup pecans (chopped)
- ½ cup butter, melted
- 1 unbaked pie shell

Combine all ingredients with electric mixer. Pour into pie shell. Bake at 350 degrees until firm.

PINEAPPLE - COCONUT PIE

Lellie Vann Brown
Mars Hill B.W.

2 cups sugar
1 can pineapple
4 eggs
1 cup coconut
1 stick butter or margarine - melted
2 tablespoons flour

Put in unbaked pie shell - cook at 350 degrees for 40 minutes. (approx.)

COCONUT PINEAPPLE PIE

Mrs. Oscar Spruill
Buckhorn B.W.

4 eggs
2 c. sugar
1 8¼ oz. can crushed pineapple
2 T. flour
1 T. lemon flavoring
1 stick butter or margarine (melted)
1 cup coconut

Beat eggs well, add sugar and flour, mix. Add remaining ingredients and pour into two pie shells. Bake at 350 degrees for about 35 minutes.

PINEAPPLE PIE

Marian Smith
Buckhorn B.W.

2 egg yolks
2 tsp. flour
½ c. sugar
pinch salt
2 tsp. butter
1 small can crushed pineapple
2 c. milk

Cook over double boiler until thick. Put in baked pie shell and add meringue made by your favorite recipe. Bake at 400 degrees until brown.

PINEAPPLE COCONUT PIE

Chloe Futrell
Creeksville B.W.

Lellie Vann Brown
Mars Hill B.W.

1 stick butter or margarine
4 eggs
2 cups sugar
1 small can crushed pineapple (juices and all)
1 7 pz. pkg. angel flake coconut
1 tsp. vanilla
pinch salt
2 tbsp. flour

Mix all ingredients and pour into unbaked pie shell. Makes 2 pies. Bake at 325 degrees until lightly browned.

PINEAPPLE COCONUT PIE

Ollie Odom
Hortons

Beulah Mae Barnes
Chesapeake B.W.

- 1 stick butter or margarine
- 4 eggs
- 2 cup sugar
- 1 large Cool Whip
- 1 7 oz. pkg. Angel Flake coconut
- 1 can crushed pineapple, drained
- 1 teaspoon vanilla
- pinch of salt
- 2 tablespoon flour

Mix all ingredients and pour into an uncooked pie shell. Bake at 325 degrees until lightly browned. Makes 2 pies.

BUTTERMILK PIE

Eunice Whitley
Murfreesboro B.W.

- 2 eggs
- 1 ½ cup sugar
- 2 tablespoons flour
- ½ cup buttermilk
- 1 stick butter, melted
- 1 teaspoon vanilla

Combine all ingredients and pour into unbaked pie shell (9 inch) bake at 350 degrees for 45 to 60 minutes.

CHERRY PIE DELIGHT

Lois Byrum
Colerain B.W.

- 1 can sweetened condensed milk (14 oz. Eagle brand)
- ½ cup lemon juice
- 1 16 oz. can sour pitted cherries (well drained)
- ½ cup chopped pecans
- 1 9 oz. container cool whip
- 2 ready-made graham crakcer pie crusts

Mix ingredients well, adding one at the time. Fill the two pie crusts. Store in the refrigerator until ready to serve.

CHERRY CHEESE CAKE

Aileen Belch
Conway B.W.

- 1 pkg. (8 oz.) cream cheese, softened
- 1 can Eagle Brand Sweetened Condensed milk
- ½ c. realemon juice
- 1 t. vanilla flavoring
- 1 can chilled cherry pie filling
- 1 graham cracker pie crust

Beat cream cheese until light and fluffy. Add milk and blend. Stir in lemon juice and vanilla. Pour into crust and refrigerate 2 to 3 hours. Top with chilled cherry pie filling before serving.

CHERRY PIE

Jennie V. Holloman
Christian Harbor B.W.

- 1 can cherry pie filling
- 1 stick margarine
- 1 ½ teaspoon baking powder
- ¾ cup sugar
- 1 cup flour
- ¾ cup milk

Melt butter in dish. Mix together the flour, sugar, milk, and baking powder. Pour batter into dish and don't stir. Add cherries and bake in 350 degree oven for 1 hour.

CHERRY YUM-YUM

Mrs. Donald Merritt
Christian Harbor B.W.

- 3 cups graham cracker crumbs
- 8 oz. cream cheese
- 2 envelopes dream whip
- ½ cup sugar
- 1 cup milk
- 1 ½ sticks margarine
- 1 No. 2 can cherry pie filling

Combine cream cheese, dream whip, sugar and milk in bowl and whip. Mix graham crumbs and margarine together, press half of mixture in loaf dish. Put a layer of whipped mixture, then a layer of cherries until it is used up. Then cover with the rest of the crumbs.

MIRACLE CHERRY PIE

Mary Frances Howell
Buckhorn B.W.

- 2 c. sugar
- ¼ tsp. salt
- 1 T. lemon juice
- 2 1 lb. can pitted unsweetened cherries
- 1 T. butter
- few drops red food-coloring
- 1 pkg. (5 oz.) vanilla pudding & piefilling

Combine pie-filling, sugar, salt, lemon juice and about ½ cup of juice drained from the canned cherries. Stir to make a smooth paste in a saucepan. Then stir in cherries and remaining juice. Cook and stir until mixture comes to a full boil. Remove from heat. Add butter and food coloring. Cool 5 minutes, then pour into one 9'' baked pie shell (cooled). Let stand until firm, about three hours. Serves 6 to 8.

COCONUT CREAM PIE

Blanche Morris
Connaritsa B.W.

1 c. sugar
¾ c. coconut
4 c. milk
½ t. salt
4 eggs
5 T. flour
1 t. vanilla

Mix dry ingredients, then add milk. Cook until it thickens a little, then add egg yolks (slightly beaten) and cook until thick. Add vanilla and coconut and pour into baked pie shells. Top with meringue and brown. This makes 2 pies.

COCONUT PIE

Mrs. Augustine Fentress
Connaritsa B.W.

2 eggs
1 c. milk
1 c. sugar
1 c. coconut
1 t. vanilla

Mix all ingredients and bake in uncooked pie shell until brown at 350.

COCONUT PIE

Martha B. Dacus
Roberts Chapel B.W.

1 stick margarine
1 ½ cup sugar
1 cup coconut
3 eggs beaten
1 tablespoon vinegar
1 tablespoon vanilla
1 pie shell, unbaked

Mix margarine. Add eggs. Beat for 1 minute a medium speed. Add remaining ingredients except pie shell. Beat for a few minutes. Pour into pie shell. Bake at 325 degrees for 45 minutes.

IMPOSSIBLE COCONUT PIE

Mrs. William Dixon
Mt. Tabor B.W.

Eula Baker
Bethany B.W.

Fannie Casper
Creech Memorial B.W.

4 eggs
1 ⅓ cup sugar
1 T. vanilla
7 oz. angel flake coconut
½ cup self-rising flour
2 cups milk
½ stick melted oleo or butter

Mix all ingredients together and beat. Pour in 2 greased 9 inch pie plates. Bake at 350 degrees for 30 to 40 minutes.

COCONUT PIE

Helen F. Howell
Buckhorn B.W.

- 1 ½ sticks margarine (melted)
- 2 c. sugar
- 3 eggs
- 1 7 oz. can angel flake coconut (bakers)
- ⅔ c. milk
- 1 ½ tsp. vanilla

Pour in unbaked pie shell and shake in a little nutmeg on top and bake at 350 degrees until brown and firm. Makes two 9" pies.

COCONUT CUSTARD PIES

Thelma Piland
Winton B.W.

- 4 eggs
- 1 c. sugar
- ¼ t. salt
- ¼ c. butter
- 1 T. flour
- 1 c. pet evaporated milk
- 1 c. dairy milk
- 1 T. pure vanilla extract
- 1 can (3 ½ oz) angel flake coconut
- 1 10 in. unbaked pastry shell

In a large bowl beat eggs, add sugar, salt, flour, butter, milk, vanilla and coconut. Turn into shell and bake in preheated oven 425 degrees for 20 minutes. Reduce oven temperature to 350 degrees and bake 15 minutes.

COCONUT PIE

Sandra Brown
Conway B.W.

- 2 eggs
- 1 cup sugar
- 1 cup milk
- a can or 2 cups fresh coconut

Beat sugar and eggs together, add milk and coconut, pour into unbaked pie shell and bake about 35 minutes on 375 degrees - 400 until brown.

COCONUT PIE

Mrs. Randolph Burgess
Conway B.W.

- 1 cup sugar
- 3 eggs
- 1 cup evaporated milk
- 1 cup coconut
- 2 tablespoons lemon flavoring
- pinch salt
- 2 tbsp. melted butter

Mix sugar and salt, add slightly beaten eggs. Then add coconut, milk, flavoring and butter. Mix well. Pour into unbaked pie shell and bake 10 minutes at 425 degrees. Lower heat to 350 degrees and bake about 25 minutes more.

COCONUT PIE

Mrs. Jesse Vinson
Meherrin B.W.

- 2 eggs
- 2 cups grated coconut
- 1 cup sugar
- 1 ½ cups milk
- 1 tablespoon flour
- 1 teaspoon vanilla

Combine all ingredients. Beat together, pour in unbaked pie shell. Sift small portion ground nutmeg on top of pie. Cook at 325 degrees for 45 minutes or until firm.

COCONUT CUSTARD PIE

Trudy Lane
Winton B.W.

Beat together ½ stick margarine, 1 c. of sugar and ½ c. buttermilk. Mix 2 eggs beaten, 1 c. dry coconut and 1 t. vanilla. Put in unbaked pie shell and bake at 350 degrees for 35 to 40 minutes.

CHOCOLATE PIE

Mrs. Roy Martin
Conway B.W.

- 2 squares Bakers unsweetened chocolate
- 2 ½ cups milk
- ¾ cup sugar
- 6 tablespoons flour
- ¼ teaspoon salt
- 3 eggs yolks (slightly beaten)
- 2 tablespoons vanilla
- 1 baked 9'' pie shell

MERINGUE

- 3 egg whites
- 6 tablespoons sugar

Add chocolate to milk, heat in double boiler. When chocolate is melted beat with rotary egg beater to blend. Combine, sugar, flour and salt. Add gradually to chocolate mixture and cook and stir until thickened. Then cook 10 minutes stirring frequently. Pour a small amount over egg yolks stirring vigorously. Return to double broiler and cook and stir 2 minutes longer. Add butter and vanilla. Cover and cool, turn cold chocolate filling into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile filling lightly. Bake in moderate oven (350) degrees) for 15 minutes or until meringue is a delicate golden brown.

COCOA PIE

Lizzie Barnes

- 1 cup sugar
- 2 egg yolks
- 1 tablespoon flour
- 3 teaspoons cocoa
- 1 teaspoon vanilla
- dash of salt
- 1 cup boiling water

Mix above well and pour into pie shell and bake 30 minutes at 325 degrees. Remove from oven and cover with meringue made form egg whites and four tablespoons sugar. Return to oven and bake until brown.

CHOCOLATE CHESS PIE

Bessie Stephenson
Buckhorn B.W.

- 1 ¼ c. sugar
- ½ stick margarine, melted
- 1 T. vanilla
- 3 T. cocoa
- 2 eggs (whole)
- ¾ c. milk

Mix sugar and cocoa, add margarine, vanilla, milk and eggs that have been beaten before added to mixture. Blend all ingredients well, with mixer, and pour in an unbaked pie shell. Bake about 45 minutes at 350.

INSTANT CHOCOLATE PIE

Patricia Smithwick
Merry Hill B.W.

- 1 pie crust
- 1 33/4 oz. instant chocolate pudding
- whipped topping (cool whip)
- ¼ cup toasted coconut

Cook pie crust, let cool 10 minutes. Prepare pudding according to package directions, put in pie crust and top with whipped topping. Sprinkle toasted coconut on top. Chill before serving.
Note: Toast coconut in 250 degree oven.

CHOCOLATE PIE

Roberta Outland

- 1 c. sugar
- 3 tbs. cocoa
- 4 tbs. flour
- 2 c. milk
- 2 eggs
- 1 tsp. vanilla

Separate egg whites and yolks. Beat yolks well. Add sugar, milk, flour, cocoa beat with mixer until well mixed, pour in double boiler and cook until it is thick as you like, pour mixture in cooled pie crust pre-cooked. Beat egg whites and add 1 tsp. vanilla. Spread on pie filling, cook 300 degrees until meringue is lightly browned.

CHOCOLATE CHESS PIE

Mrs. Russell H. Johnson, Jr.
Conway B.W.

- 1¾ c. sugar
- 1¼ c. melted margarine
- 1 tsp. vanilla
- whipped cream
- ⅓ c. cocoa
- 4 eggs, beaten
- ¼ c. evaporated milk
- 2 (9-inch) unbaked pie shells

Combine sugar, cocoa, and margarine, mixing well. Add eggs, milk, and vanilla; mix thoroughly. Pour into pie shells and bake at 350 degrees for 35 to 40 minutes. Serve with whipped cream. Yields two 9 inch pies.

QUICK CHOCOLATE PIE

Mrs. Melvin L. Perry
Colerain B.W.

- ½ c. butter, melted
- 2 eggs
- 1 sq. chocolate, melted
- 1 c. sugar
- ½ c. plain flour, sifted
- 1 tsp. vanilla

Beat sugar and butter together, then add eggs. Beat until thoroughly mixed. Add flour and blend well. Add melted chocolate and vanilla. Mix. Pour into greased pyrex pie plate. Bake in preheated oven 325 degrees for 25 minutes. Serve warm, topped with vanilla ice cream. (1 cup of chopped pecans or black walnuts may be added.)

NUT CRUMB PIE

Mary Ann Britton
Ahoskie B.Y.W.

- 4 egg whites
- 1 cup sugar
- 1 tsp. vanilla
- 1 tsp. baking powder
- ¾ cup chopped nuts
- 17 squares of crackers

Beat egg whites until stiff. Mix sugar, vanilla, baking powder, nuts and crackers. Fold into the egg whites and pour into pie pan. Bake 30 minutes at 350 degrees F. Serve with Cool Whip.

GRATED APPLE PIE

Josephine Perry
Bethany B.W.

- ½ c. margarine, melted
- ½ c. evaporated milk

Cream with ¾ c. sugar. Add 2 egg yolks and beat well. Add dash of salt and 1 t. vanilla. Stir in 1 c. finely grated raw apple. Pour in uncooked pie shell. Bake in medium oven until done. Make meringue from egg whites. Cover the pie and brown in oven.

JAPANESE FRUIT PIE

Mrs. George B. Parker
Mt. Tabor

Mrs. Adelaide Jenkins
Connaritsa B.W.

Mrs. Lillian Alston
Creech Memorial B.W.

Mrs. K.P. Barber
Menola B.W.

Mrs. Frank Pierce
Colerain B.W.

Grace Northcott
Mars Hill B.W.

- 1 stick melted butter
- 1 cup sugar
- 2 eggs
- ½ cup coconut
- ½ cup raisins
- ½ cup pecans
- 1 T. vinegar

Mix all ingredients and pour in unbaked crust. Bake 30 minutes at 325 degrees.

FRUIT COCKTAIL PIE

Mrs. Augustine Dentress
Connaritsa B.W.

- 1 No. 2 can fruit cocktail drained
- ⅓ c. lemon juice
- 1 c. chopped pecans
- 1 large can eagle brand milk chilled
- cool whip

Add all ingredients and whip with electric mixer. Put into 2 baked pie shells or graham cracker crumb shells. Chill in refrigerator till ready to serve.

KEY LIME PIE

Mrs. Robert C. White
Cashie B.W.

- 2 graham cracker pie shells
- 1 can eagle brand milk
- 1 6 oz. can frozen lime (or lemon) juice
- 1 9½ oz. container of whipped topping
- 4 drops green cake coloring

Pour Eagle brand milk in mixing bowl. Pour in frozen lime juice and mix well with spoon. Fold in whipped topping and green coloring. Pour into pie shells. Place in refrigerator for 2 hours or more. Makes 2 pies and keeps well for several days. Can be decorated for various holiday occasions.

YUM YUM PIE

Mrs. Kenneth Woodard
Conway B.W.

- 3 cups graham cracker crumbs
- 2 envelopes Dream Whip
- 2 cans pie filling; fruit or you can cook fruit, sweeten & thicken (blueberries, strawberries or cherries)
- ¾ cup sugar
- 1 8 oz. pkg. cream cheese (room temp)
- 1 cup cold milk

Mix cracker crumbs and margarine. Line bottom of large pyrex baking dish with ½ this mixture. Beat together Dream Whip, milk cream cheese and sugar. Put ½ of this on top of cracker crust. Spread pie filling over this. Top with remaining Dream Whip and chees mixture. Sprinkle remaining crumb mixture over the top. Chill until ready to serve. Cut in squares.

PUMPKIN PIE

Lillian Burgess
Winton B.W.

- 1 ½ c. canned or mashed pumpkin
- ¾ c. sugar
- ½ t. salt
- 1 to 1 ¼ t. cinnamon
- ½ t. nutmeg
- ½ t. cloves
- 3 slightly beaten eggs
- 1 ¼ c. milk
- ½ to 1 t. ginger

Beat all together, then pour into a 9 inch unbaked pie shell. Bake at 400 degrees for about 50 minutes.

LIME PIE

Mattie Harris
Elam B.W.

- ½ cup hot water
- 1 pkg. lime jello
- ¼ cup sugar
- rind and juice of one lemon
- 1 can of chilled carnation milk

Chill milk, beat until it is thick. Melt sugar and jello in hot water. Grate rind and juice and put all in cream. Make crust from vanilla waffers and put pie in refrigerator and let stand until ready to eat.

HAWAIIAN PIE

Mrs. Mary P. Bain
Jackson B.W.

- 1 can crushed pineapple
- 1 can coconut
- 1 cup or more chopped pecans
- ¼ cup sugar
- 3 T. flour
- whip cream
- 2 large bananas

Add ¼ cup sugar to pineapple and 3 tablespoons flour. Bring to boil until thick. Cool. Slice bananas in bottom of baked pie shell. Sprinkle pecans, pour in pineapple mixture, sprinkle coconut, top with whip cream.

JAPANESE FRUIT PIE

Mrs. Bill Northcott
Menola B.W.

- 2 sticks margarine
- 2 cups sugar
- 4 eggs
- 1 cup coconut
- 1 cup nuts
- 1 cup chocolate chips (small pkg.)

Melt margarine, add chocolate chips and keep on stove to melt. Add sugar, coconut and nuts. Mix. Add eggs. Bake in 2 uncooked pie shells 45 minutes at 350 degrees.

VINEGAR PIE

Geneva Mustian
Creech Memorial B.W.

- ½ cup butter (melted)
- 1 cup sugar
- 2 eggs
- 3 teaspoons vinegar
- 1 teaspoon vanilla
- ½ cup nuts (chopped) sprinkled on top

Melt butter, add sugar, beat until creamy, add eggs and beat. Add vanilla and vinegar. Pour into unbaked pie crust. Bake at 350 degrees for approximately 30 minutes. Test by using toothpick in filling.

GRAPE CUSTARD PIE

Margaret Godwin
Brantley's Grove B.W.

- 4 c. grapes, domestic or basket
- 1 tbsp. butter
- 1 tbsp. flour
- 1 c. sugar
- 1 egg
- 1 unbaked pie shell

Remove pulp from grapes, reserving hulls. Heat pulp; pour through sieve onto hulls. Cream butter, flour and sugar; add egg and beat well. Stir in grapes, pour into unbaked pie shell. Lattice with strips of pastry. Bake at 250 to 300 degrees until set.

CREATES ITS OWN CRUST PIE

Lettie Futrell
Creeksville B.W.

- ¼ cup margarine
- 1 cup sugar
- 2 eggs
- 1 cup milk
- ¼ cup self rising flour
- ¼ (3½ oz.) can flaked coconut

Cream margarine and sugar, add eggs, one at a time mixing well. Add milk and flour blending well, add coconut, pour into a lightly greased 9 inch pie plate, bake at 350 degrees for 45 minutes or until set.

Punch

CITRIC ACID PUNCH

Lou Evans
Conway B.W.

- 3 oranges
- 3 lemons
- 3 lbs. sugar
- 2 oz. citric acid
- 3 pts. boiling water

Grate rind of lemons and oranges. Squeeze lemons and oranges. Pour boiling water over rinds and grated peel. Let stand 4 hours. Strain, add juice, sugar and citric acid. Dilute to suit taste. Serves 60.

PUNCH

Ruth Phillips
Creeksville B.W.

- 1 qt. apple juice
- 1 small can frozen orange juice
- ½ cup sugar
- 1 cup water
- 2 sticks cinnamon

Combine sugar, water and cinnamon. Boil for a few minutes. Add juices and bring to a boil again. Simmer until cinnamon taste is as strong as desired. Remove cinnamon sticks. Serve hot.

COCA COLA PUNCH

Mrs. Harvey Vinson
Menola B.W.

- 5 bottles iced coca cola
- 1 cup hot fresh tea
- 1 cup sugar
- 1 cup orange juice
- ½ cup lemon juice
- 1 pt. cold water

Dissolve the sugar in the hot tea. Add the cold water and cool. Add fruit juices. Pour over a large piece of ice in a bowl. Add the coca cola and serve. Serves 16.

WEDDING PUNCH

Marion Smith
Buckhorn B.W.

Base:

2 pkgs. Kool Aid
2 c. sugar

Mix these.

Add:

2 qts. water
1 large can pineapple juice

Just before serving, add:

2 qts. cold gingerale

Kool Aid colors for the punch color desired:

Strawberry - pink (1st choice)
Cherry - red
Lemon-lime - green (2nd choice)
Lemon - yellow

Make up base and freeze in milk cartons (weeks before wedding-tape to close). Remove from freezer about 2 hours before using to soften. Put in punch bowl, or large utensil and mash - then add gingerale and serve.

Salads

SALAD

Mrs. Ben Mann
Roberts Chapel B.W.

1 box lemon jello
1 box lime jello
1 lb. can crushed pineapple
1 cup hot water
1 oz. pkg. cream cheese
1 pkg. dream whip
¼ cup sugar
2 T. flour
2 eggs beaten
1 T. lemon juice

FIRST LAYER

Let jello soft set, add drained pineapple - put layer of pecans on this.

SECOND LAYER

Mix cream cheese and dream whip (mixed by directions on package) and put on layer one.

THIRD LAYER

Cook in double boiler until thick the pineapple juice, sugar, flour, eggs and lemon juice. Let cool and spread on the second layer.

SUNSHINE SALAD

Judy Adams
Creech Memorial B.Y.W.

Step 1

1 package lemon jello
1 package orange jello
3½ cups water (1¾ hot and 1¾ cold)

Dissolve jello in hot water and chill until partially set; add: 2 sliced bananas, 1 cup miniature marshmallows, 1 can crushed pineapple drained (save juice) chill until firm.

Step 2 Topping

½ cup sugar
1 egg beaten
2 T. flour
1 cup pineapple juice (from above)

Cook until thicken; set aside until completely cool. Whip 1 package dream whip and 1 8 oz. cream cheese (softened), fold into cooked mixture and spread over salad and chill. Makes large salad)about two quarts).

APRICOT DELIGHT

Mabel Parke
Conway B.W.

1 large can apricots, drained and cut up
1 large can crushed pineapple, drained (same juice from both)
2 pkgs orange jello
2 cups hot water
1 cup juice
1 cup miniature marshmallows

Dissolve jello in hot water and stir until dissolved. Cook mixed juices and marshmallows over low heat until melted. Stir into jello. Stir in drained fruits and let stand in refrigerator until firm.

Topping

⅓ c. sugar
1 beaten egg
1 cup juice (any kind)
whipped cream or topping mix
grated sharp cheese
3 tbsp. flour

Combine sugar, flour and juice and stir until smooth. Cook over low heat until thick. Stir in 2 tbsp. oleo. Cool well. Fold in 1 cup of whipped cream or topping mix, to above. Spread on top of jello. Sprinkle grated sharp cheese on top.

MOLDED AMBROSIA

Marian Smith
Buckhorn B.W.

1 can (1 lb.) orange & grapefruit sections
1 can (8 oz.) pineapple tidbits
1 pkg. (3 oz.) lemon jello
¼ c. sugar
2 medium size bananas
½ c. chopped nuts
½ c. flaked cocanut

Drain syrup from fruits; add water to make 1 ⅔ cups liquid and heat. Add jello and sugar, stirring until dissolved, add citrus sections, pineapple, sliced bananas, nuts and ½ cup of the cocoanut. Chill until partially thickened. Pour into mold and chill until firm. Unmold on serving plate. Sprinkle remaining coconut on top of mold. Six to eight servings.

CARROT SALAD

Mrs. Linwood Whitley
Buckhorn B.W.

1 (3 oz.) pkg. orange jello
2 c. boiling water
2 c. grated carrots
½ c. flaked coconut
1 small can crushed pineapple
¼ c. chopped pecans

Dissolve jello in boiling water. Let set in refrigerator until mixture begins to thicken. Stir in other ingredients and pour into mold or dish. Put in refrigerator to chill. Yields six servings.

SLAW

Lila Creech
Creech Memorial B.W.

- 4 heads of cabbage (shredded)
- 3 or 4 pods of bell pepper (chopped)
- 1 cup sugar
- 1 cup vinegar
- 1 16 oz. jar sweet relish
- 1 pint tomatoes
- 6 teaspoons salt

Mix all ingredients and mash thoroughly with hands. This recipe may be stored in refrigerator for a month.

COOL WHIP SALAD OR DESSERT

Vivian Powell
Ahoskie B.W.

- 1 large carton of cottage cheese
- 1 large carton cool whip or dream whip
- 1 small can of mandarin oranges (drained)
- 1 large pkg. orange jello (dry)

Mix all ingredients together. Refrigerate overnight.

AILEEN'S FROZEN CUCUMBERS

Mrs. T.A. Taylor
Christian Harbor B.W.

- ¾ c. sugar
- ¾ c. white vinegar
- 2 sliced cucumbers
- 2 sliced onions
- ¾ t. salt

Bring to boil and pour over 2 sliced cucumbers, and 2 sliced onions. Refrigerate for 24 hours and then freeze. Use as a relish or in a tossed salad.

SNAP BEAN SALAD

Lettie Futrell
Creeksville B.W.

- 2 ½ cups snap beans, cooked
- 2 hard cooked eggs, chopped
- salt and pepper to taste
- ¼ cup french dressing

Place beans and eggs and seasoning in a bowl pour on french dressing and toss lightly with a fork, serve on lettuce leaf, serves 4. Try using a little grated onion in this salad, helps the taste.

GREEN BEAN SALAD

Lula Mae Chamblee
Connaritsa B.W.

2 cans french cut beans
1 green pepper cut up
1 onion sliced
1 small can pimento
1 c. celery sliced

Drain beans and pimento. Mix the above and marinate for at least 12 hours with:

½ c. sugar
⅔ c. vinegar
1 t. salt
⅓ c. oil
1 t. pepper

Will keep several days in refrigerator. Keep in closed container.

V-8 ASPIC

Selma Jameson
Jackson B.W.

1 package lemon gelatin
1 medium can v-8 juice
2 tablespoons vinegar
½ c. diced celery, onion, and olives, mixed

Heat 1 cup V-8 juice. Add gelatin and stir until dissolved. Add remaining V-8 juice and vinegar. Chill until mixture begins to thicken; add celery, onion, and olives. Chill in mold until firm. Yields 6 to 8 servings.

TUNA SALAD

Nancy Timberlake

1 can tuna
1 small lime jello
¾ cup boiling water
¾ cup chopped celery
2 T. chopped onion
1 cup cottage cheese
1 cup mayonnaise
⅓ cup nuts
salt and pepper to taste

Drain tuna and put lemon juice over it. Package lime jello in ¾ cup boiling water, set aside to cool. Add cottage cheese, celery, onion, nuts, mayonnaise to tuna. Fold in jello. Salt and pepper to taste.

CONGEALED ASPARAGUS SALAD

Mrs. Robert C. White
Cashie B.W.

1 8 oz. can asparagus pieces
1 pkg. lime jello
2 T. chopped green pepper
2 T. chopped pimento
1 8 oz. bottle green goddess dressing

Dissolve lime jello in ⅔ cup hot water. Add green goddess dressing and other ingredients. Drain asparagus well. Pour into molds and place in refrigerator until set. Makes 4 to 6 servings.

CUCUMBER SALAD

Mrs. W.D. White
Colerain B.W.

Dissolve:
- 1 box lime jello
- ¾ c. hot water

Let cool.

Blend:
- ¼ c. lemon juice
- ½ c. mayonnaise
- ½ c. sour cream

Salt to taste plus cayenne pepper if desired.
- 1 T. grated onion
- 2 c. finely diced cucumber

Mix well and mold.

CHERRY APPLE MOLD

Mrs. Wallace Edwards
Menola B.W.

- 1 large package cherry jello
- 1 ½ cups boiling water
- 1 jar (about 1 lb.) apple sauce
- 1 tablespoon lemon juice

Dissolve jello in boiling water, stirring until clear. Cool until syrupy. Stir in apple sauce and lemon juice, blending well. Pour into 4-cup ring mold and chill until set. Unmold on chilled plate. Serve as relish-salad with poultry or cold meats; or fill with cup-up fruits and garnish with whipped cream for dessert. Makes 8 average servings.

FREEMAN SALAD

Mrs. M.D. Cuthbertson
Buckhorn B.W.

- 2 (3 oz.) pkgs. lemon jello
- 2 c. boling water
- 2 c. 7-Up or gingerale
- 1 can (20 oz.) crushed pineapple
- 1 c. miniature marshmallows
- 2 large bananas (sliced)

Dissolve jello in boiling water. Stir in 7-Up. Chill until partly set, drain pineapple, saving juice for Topping, fold in pineapple, marshmallows and bananas into jello. Chill until firm.

- ½ c. sugar
- 1 egg (beaten)
- 2 T. flour
- 2 T. butter
- 1 c. whipped cream

Combine sugar and flour, stir in juice and beaten egg. Cook over low heat, add butter (let cool). Fold in whipped cream, put on top of jello and sprinkle with grated cheese.

FROZEN SALAD

Ann Burgess
Creeksville B.W.

1 large can crushed pineapple
1 pkg. miniature marshmallows
1 small carton cool whip
1 small pkg. cream cheese
2 T. mayonnaise
1 bottle marashino cherries

Put marshmallows in pineapple juice. Cream cheese with mayonnaise, add cool whip and then add to pineapple and marshmallow mixture. Then add cherries cut in halves. Freeze and cut in blocks.

SOUR CHERRY SALAD

Mrs. Nora W. Harris
Cashie B.W.

1 pkg. lemon jello
1 envelope plain gelatin soaked in cold water
1 can red pie cherries
1 sm. can crushed pineapple
juice of one orange
juice of one lemon
1 cup nuts (chopped)
1 cup sugar

Drain juice from cherries. Add one cup of sugar and heat to boiling. Pour over jello. Add softened gelatin. Add cherries, pineapple, juice of orange and lemon, nuts. Pour into individual or large mold.

FROZEN FRUIT MEDLEY SALAD

Emma Parker
Potecasi BW

1 can fruit cocktail No. 2
2 T. lemon juice (fresh, frozen, canned)
2 3 oz. pkgs. cream cheese
½ cup mayonnaise or salad dressing
1 pkg. lemon jello
1 ½ cups miniature marshmallows
1 cup cream whipped or cool whip
¼ cup drained maraschino cherries (quartered)
1 cup hot water

Drain fruit cocktail, reserving 1 cup syrup. Dissolve jello in the hot water, then add syrup and lemon juice. Chill until partially set. Soften cream cheese, add mayonnaise and beat until smooth. Add to jello mixture, mixing well. Stir in fruit cocktail, marshmallows, and cherries. Fold in whipped cream. Pour into an oblong pyrex dish and refrigerate. This salad may be frozen.

5 CUP SALAD

Mrs. Edith Hollowell
Creech Memorial B.W.

1 cup sour cream
1 cup crushed pineapple (drained)
1 bag of small marshmallows
1 cup mandarin oranges
1 can coconut flakes

Mix together well and chill.

SUNSET SALAD

Mrs. Hurley Hedgepeth
Buckhorn B.W.

- 1 pkg. lemon gelatin
- 1 c. pineapple juice
- 1 ½ tsp. vinegar
- 1 cup crushed pineapple
- 1 c. warm water
- ½ tsp. salt
- 1 c. grated carrots

Dissolve gelatin in warm water; add juice and chill. When slightly thick, add pineapple and carrots. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise.

SALAD DELIGHT

Hannah Picot
Buckhorn B.W.

- 1 large carton of cottage cheese
- 1 pkg. Orange Jello (small)
- 1 large can crushed pineapple (drain)
- 1 medium size can mandarin orange slices (cut slices) drain
- 1 large carton cool whip

Put all above ingredients in large casserole. Sprinkle orange jello. Stir all together. Put in refrigerator to cool (do not freeze). Serve without dressing.

MARSHMALLOW SALAD

Mrs. L.I. Bowen
Cashie B.W.

- 3 egg yolks well beaten
- 3 tablespoon sugar
- ¼ teaspoon salt
- 2 tablespoons vinegar
- 1 tablespoon butter
- 2 tablespoons pineapple juice

Cook above 6 items till thick, cook, add 1 package orange jello that has been dissolved in hot water and cooled.

- 1 small can pineapple bits
- 1 small can fruit cocktail
- 2 cups small marshmallows
- 1 cup whipped cream

Mix all together real good and chill for 24 hours.

FRUIT SALAD

Dora Shearin
Ahoskie B.Y.W.

- 3 4 oz. softened cream cheese
- 1 cup chopped pecans
- ¾ cup mandarin orange slices, drained
- 1 can fruit cocktail, drained
- 1 envelope Dream Whip
- ⅔ cup milk (⅓ cup canned milk, ⅓ cup whole milk)

Whip cream cheese, milk and Dream Whip to consistency of whipped cream. Refrigerate. Mix nuts, coconut, orange slices and fruit cocktail. Add fruit to cream mixture. Refrigerate overnight before serving.

GOLDEN GLOW SALAD

Joyce Bracy
Creech Memorial B.W.

Cream 1 large cake cream cheese with 2 packages lime jello. Pour 3¾ cups boiling water to jello and cream cheese. When cool add 1 large can (no. 2) crushed pineapple and juice to it. Just before it congeals, add 1 cup chopped pecans. Pour into mold.

SOUR CREAM FRUIT SALAD

Ruth Bridgers
Jackson B.W.

- 1 20 oz. can crushed pineapple, drained
- 2 11 oz. cans mandarin oranges, drained
- 1 cup dairy sour cream
- ¼ cup dry coconut
- ¾ cup fine, dry coconut (optional)
- 1 ½ cups tiny marshmallows
- 3 or 3 maraschino cherries, cut in half and drained

After reserving about eight orange segments for garnishing, combine first five ingredients and put in crystal serving bowl. Sprinkle with ¼ cup coconut and garnish with reserved orange segments and cherries. Keep in refrigerator.

FROSTED SALAD

Mrs. George B. Parker
Mt. Tabor B.W.

- 2 pkgs. lime jello
- 2 cups boiling water
- 2 7 – Up's (not more than 12 ozs.)
- 1 large can crushed pineapple (sweetened)
- 1 cup miniature marshmellows
- 3 small or 2 large bananas sliced
- ¼ cup pecans chopped

Dissolve Jello in boiling water, stir in 7-Up's. Chill until partially set. Drain pineapple, save juice for topping. Fold pineapple, marshmellows, pecans and bananas into chilled jello. Pour into oblong dish or pan and chill until firm.

Topping

- ½ cup sugar
- 2 tbs. flour
- 1 cup pineapple juice
- 1 egg slightly beaten
- 2 tbs butter
- ½ cup grated American cheese
- 1 cup whipping cream (½ pt. container)

Combine sugar and flour in saucepan. Stir in pineapple juice and beaten egg. Cook over low heat until thickened. Remove from heat, add butter. Let cool; chill; fold in whipping cream. Frost jello mixture; sprinkle cheese on top and chill salad overnight.

BIRTHDAY SALAD

Dorothy Askew
Christian Harbor B.W.

Place a thick round slice of canned pineapple on a lettuce leaf on each plate used for base of candle stick; cut a banana in half crosswise and stand a half end-wise in the center of the pineapple ring to form the candle. Place a half or a whole cherry on top for the flame. Form a handle using a strip of lemon or orange peel or sweet green pepper.

Also a nice Christmas salad when garnished with a sprig of holly. A few shreds of coconut may be used to give the effect of dripping tallow. Whipped cream or thickened salad dressing may be piped around pineapple.

SOUR CREAM MOLDED FRUIT SALAD (THREE-WAY)

Dora Shearin
Ahoskie B.Y.W.

- 1 large strawberry jello
- 1 10 oz. package frozen strawberries
- 1 No. 2 crushed pineapple (not drained)
- 3 medium sized bananas
- 1 ½ to 2 cups sour cream
- 2 cups boiling water
- 1 cup pecans

In a large bowl dissolve gelatin in 2 cups boiling water. Add frozen strawberries, bananas, pineapple, and pecans. Stir up. Pour ½ mixture into mold or dish; chill until firm (2 hours), while other half remains at room temperature. Take sour cream out when you put the first half in the refrigerator. When mixture in the refrigerator becomes congealed, spread sour cream on top of it. Then, pour remaining mixture on top of that. Sit it in refrigerator. Serves 8 to 10 people.

STRAWBERRY SALAD

Alice Woodard
Conway B.W.

- 1 box strawberry jello
- 1 jar marshmellow cream (6 oz.)
- 1 can crushed pineapple (3.03 can)
- ½ pt. whipping cream
- 1 cup pecans
- 1 cup hot water

Dissolve jello in 1 cup hot water. Add marshmellow cream. Blend very well. Chill until partially set. Add crushed pineapple drained, cream and nuts. Chill 2 hours. Serves 10-12.

STRAWBERRY DELIGHT SALAD

Violet Davidson
Mars Hill B.W.

- 2 pkg. (3 oz.) strawberry gelatin
- 2 c. boiling water
- 1 pkg. (16 oz) frozen strawberries
- 1 can (16 oz.) crushed pineapple
- 1 pkg. (8 oz.) cream cheese
- ½ c. sugar
- 1 carton (8 oz.) sour cream
- ½ t. vanilla
- ½ c. chopped nuts

Dissolve strawberry gelatin in boiling water. Put strawberries in hot gelatin and stir until melted. Add crushed pineapple and stir well. Pour into rectangular flat dish.

PECAN SALAD

Mrs. Nell Duke
Jackson B.W.

- 1 package lime jello (small)
- 1⅔ cups of hot water
- juice from 8 oz. can of crushed pineappel

Mix together and place in refrigerator until it begins to thicken. Take out and mix together the following:

- 1 3 oz. pkg. of cream cheese
- 2 tablespoons mayonnaise
- ½ cup celery
- ½ cup chopped nuts
- the rest of the crushed pineapple
- ½ cup whipped cream
- few small marshmallows

Fold into the jello mixture and place it back in the refrigerator until thick.

SEAFOAM SALAD

Mrs. Franklin Stansbury
Elam B.W.

- 1 pkg. lime flavored gelatin
- ½ can crushed pineapple
- ½ can evaporated milk
- ½ cup mayonnaise
- 1 cup boiling water
- ½ cup nuts, chopped
- ¾ cup cottage cheese

Dissolve gelatin in boiling water. Cool until slightly thickened and add pineapple. Blend together the cottage cheese, milk, mayonnaise, and nuts. Add to thickened gelatin and pour mixture into a square pan.

SEAFOAM LIME SALAD

Mrs. Amos Archer
Buckhorn B.Y.W.

- 1 (3 oz.) pkg. lime flavored jello
- ½ c. cold water
- 1 (8 oz.) pkg. cream cheese
- 1⅔ c. crushed pineapple, drained (small can)
- 1 c. boiling water
- 1 T. lemon juice
- 1½ c. miniature marshmallows
- ½ c. chopped nuts

Dissolve jello in boiling water; add cold water and lemon juice. Gradually add to softened cream cheese mixing until well blended. Chill until almost firm; fold in marshmallows, pineapple and nuts. Pour into salad mold and chill until firm.

STRAWBERRY SALAD

Mrs. Billy V. Davis
Conway B.W.

- 2 boxes strawberry gelatin
- 1 cup boiling water (fruit juice takes up place of usual cup of water)
- 1 large can crushed pineapple
- 2 mashed bananas
- 1 pkg. frozen strawberries
- 1 carton sour cream

Dissolve gelatin in boiling water. Let strawberries thaw enough so they will not stick together in chunks. Mash bananas with a fork. Mix all fruits together. Pour gelatin over mixture. Pour ½ mixture into mold. After it congeals, pour the sour cream over it, spread smooth. Pour in remaining gelatin mixture. Return to refrigerator to completely chill. Serves 10.

RIBBON SALAD

Julia Howard

- 2 pkgs. (3 oz.) Cherry jello
- 3½ cups boiling water
- 1 pkg. (3 oz.) lemon flavored jello
- 1 cup boiling water
- ½ cup sour cream
- ½ cup mayonnaise
- ¼ cup chopped nuts
- 1 pkg. (3 oz.) lime flavored jello
- 1 scant cup boiling water
- 1 can 8½ oz. crushed pineapple

Dissolve cherry jello in 3½ cups boiling water; pour into loaf pan. Refrigerate until set. Dissolve lemon jello in 1 cup boiling water; add sour cream, mayonnaise and nuts. Refrigerate until slightly set; pour over cherry layer, refrigerate until completely set. Dissolve lime jello in 1 cup of boiling water. Add undrained pineapple; refrigerate until slightly set. Carefully pour over lemon layer. Refrigerate until set. Yellow food coloring may be added to lemon layer and green coloring to lime layer for a prettier salad. To serve: unmold onto platter, garnish with lettuce. Makes 12 servings.

RIBBON DESSERT

Mary Losson
Brantley's Grove B.W.

1 pkg. whipped topping
1 pkg. raspberry jello (or any red Color)
1 pkg. lime jello
18 graham crackers (double)
1 can applesauce (no. 2 can)

To 1 cup applesauce, mix in dry red jello. Mix dry lime jello to remaining cup of applesauce. Lay 2 graham crachers end to end; cover with thin layer of lime jello, add another layer of crackers, cover with thin layer of red jello. Continue for 9 layers of crackers. Ice with shipped topping and refrigerate overnight.

PINEAPPLE-CHEESE SALAD

Emma Parker
Potecasi BW

2 pkgs. gelatin (plain)
1 cup sugar
1 pt. cream (Dream whip, 1 pkg. or cool whip)
1 cup mayonnaise
juice of 2 lemons
2 cups grated cheese (cheddar)
1 large can crushed pineapple
½ cup chopped nuts

Mix sugar, pineapple and lemon juice in a saucepan and bring to a boil. Add gelatin which has been dissolved in 1 cup cold water. When partially congealed, add other ingredients and mold. Keep refrigerated.

PINEAPPLE CHEESE SALAD

Mrs. David Hare
Mt. Tabor B.W.

2 T. granulated gelatin
½ cup cold water
1 cup pineapple juice
juice of 1 lemon
¾ cup sugar
2 cup diced pineapple
1 cup American cheese (shredded)
1 pt. whipping cream

Soak gelatin in cold water. Dissolve over hot water; add fruit juices and sugar and chill. When it begins to congeal, add pineapple, cheese and whipped cream. Chill in mold; serve with mayonnaise.

CHERRY-PINEAPPLE SALAD

Mrs. Edith Hollowell
Creech Memorial B.W.

1 pkg. cherry jello
1 large can crushed pineapple (drained)
1 12 oz. cup cottage cheese
1 9 oz. cup cool whip
1 cup of nuts

Mix all ingredients with dry jello. Mix well - chill.

PINEAPPLE SALAD

Mildred Jenkins
Potecasi B.W.

- 2 pkg. lemon gelatin
- 1 ½ cup boiling water
- ¼ cup lemon juice
- 3 T. sugar
- 1 envelope plain gelatin
- 1 cup miniature marshmallows
- 1 can crushed pineapple (not drained)
- 1 8 oz. pkg. cream cheese
- 1 3 oz. pkg. cool whip
- 1 cup nuts (chopped)
- 3 T. mayonnaise

Add boiling water to lemon gelatin and set aside. Combine plain gelatin, sugar, lemon juice and pineapple and stir in double boiler until sugar is dissolved. Pour into first mixture and let cool completely. Combine cream cheese, cool whip, mayonnaise, nuts, marshmallows and fold into cooled mixture. Pour into salad molds.

ORANGE SALAD

Kim Bryant
Ahoskie B.W.

- 2 small packages orange jello
- 1 pint orange sherbet
- 1 cup boiling liquid (juice & water)
- 1 small can mandarin oranges
- 1 pkg. Dream whip

Dissolve jello, add sherbet and oranges. Prepare dream whip according to directions and fold in jello mixture. Chill.

PARADISE SALAD

Mrs. Gilmer Cross
Pres. W.M.U. of N.C.

I have enjoyed this recipe especially at Christmas, but it is good anytime.

Step 1

- 1 pkg. cherry jello - dissolve in
- 1 ½ cups water, then add
- 1 cup chopped apples. Put in pan and let set.

Step 2

- 1 pkg. lemon jello - dissolve in heated juice from
- No. 2 can of crushed pineapple
- 2 small pkgs. phila. cream cheese - beat into jello and add
- 1 cup chopped nuts

Add as second layer after first layer sets.

Step 3

- 1 pkg. lime jello - dissolve in
- 1 ½ cups water - add

Pineapple left in No. 2 can

Add as 3rd layer after second layer sets.

I use a loaf pan and slice it. Serves 20 (of course number depends on size).

ORANGE-LEMON CONGEALED SALAD

Mrs. Bernice Crawly
Jackson B.W.

1 3 oz. box orange jello
1 3 oz. box lemon jello

Dissolve in 12 oz. hot water:

2 cans mandarin oranges (Drain and use 1 cup juice as cold liquid in jello)
1 large can crushed pineapple
1 large package small marshmallows

Combine above and let congeal. Whip one envelope Dream Whip and add 1 cup mayonnaise. Spread over jello mixture. Garnish with grated cheese.

MEN-LIKE-IT SALAD

Belle Lowe
Colerain B.W.

1 pkg. cream cheese (3 oz.)
½ cup pecans, chopped
1 cup diced celery
1 pinch salt
1¾ c. hot water
1 pkg. lime gelatin
1 small can crushed pineapple

Mash cream cheese. Blend in pineapple. Add nuts and celery. Dissolve gelatin in hot water. When cool, mix with cheese. Pour into individual molds and place in refrigerator until congealed. Serve with favorite salad dressing on lettuce.

LIME DELIGHT SALAD

Mrs. T.J. Benthall
Mt. Tabor B.W.

Put in double boiler and melt:

1 pkg. lime jello
12 marshmallows
1 cup hot water
¼ cup lemon juice

Cool mixture in refrigerator until it starts to congeal. Stir in:

1 cup crushed pineapple, drained
1 cup cottage cheese
1 cup whipped cream
1 cup nuts

Mix and let congeal.

MEN LOVE IT

Shirley Barrow
Jackson B.W.

- 1 pkg. lime jello
- 1 c. hot water
- 1 pkg. dream whip
- 1 small can crushed pineapple
- 1 c. coconut
- 1 c. pecans chopped

Mix lime jello and hot water. Allow to congeal. Remove from refrigerator and beat with rotary egg beater. Whip dream whip and add to jello. Fold in pineapple, coconut, and pecans. Place in mold and allow to congeal for 2 hours.

ORANGE-LEMON CONGEALED SALAD

Mildred Perry
Creech Memorial B.W.

- 1 box orange jello (dissolve in 12 oz. of hot water)
- 1 box lemon jello

stir in 2 cans mandarin oranges (drained)

- 1 large can crushed pineapple
- 1 pkg. miniature marshmallows

Refrigerate until it starts to congeal. Whip package (envelope) dream whip and add 1 cup mayonnaise (scant). Spread over jello mixture. Garnish with grated cheese. Serves 18 - 20.

LEMON CHEESE SALAD

Elma Lassiter
Creeksville B.W.

- 2 pkg. lemon gelatin
- 3¾ cups boiling water
- 1 pkg. cream cheese
- 1 tsp. salt
- 1 can crushed pineapple
- 1 cup chopped nuts
- ½ pt. cream

Dissolve gelatin in boiling water, let cool blend cream cheese and salt together, stir in gelatin mixture, add next 3 ingredients, fold in cream, chill, yield 12 servings.

MOLDED WALDORF SALAD

Rita Myers
Ahoskie B.Y.W.

- 1 cup boiling water
- 1 package (3 oz.) lemon-flavored gelatin
- 1 can (11 oz.) mandarin orange segments
- 1 can (8½ oz.) pineapple tidbits
- 1 medium apple, diced
- 1 medium banana, sliced
- ¼ cup nuts, coarsely chopped

Pour boiling water on gelatin in large bowl, stirring until gelatin is dissolved. Stir in orange segments (with syrup), pineapple tidbits (with syrup), apple, banana and nuts. Pour into 5-cup mold or 8 to 10 individual molds. Chill until firm. Serve with your favorite fruit salad dressing.

HAWAIIAN SALAD

Mrs. Lee Brittle
Conway B.W.

- 8 oz. sour cream
- 1 large can fruit cocktail drained
- 1 can pineapple tidbits drained
- 1 can mandarin oranges drained
- 1 cup coconut
- 2 cups miniature marshmallows

Mix together and garnish with cherries. Set for 24 hours.

HAWAIIAN SALAD

Ethel B. Winborne
Merry Hill B.W.

- 1 cup pineapple chunks
- 1 cup green grapes
- 1 cup miniature marshmellows
- 1 cup coconut
- 1 cup or small can mandarian oranges
- ½ pint sour cream

Just mix all your fruits and coconut and marshmellows, and put together with the sour cream. You can add a little sugar if you like.

MOLDED LIME DELIGHT

Beverly Carroll
Conway B.W.

- 1 quart mold
- 1 small package cream cheese
- 1 8 oz. can crushed pineapple (drained)
- 1 small can mandarin oranges (drained)
- 1 cup chopped nuts
- 1 cup coconut
- 1 cup miniature marshmellows
- 1 small package lime jello

Prepare jello in boiling water. Instead of using 1 cup water (cold) use the pineapple and orange juice (for a mold use ½ cup juice for a firmer set.) Melt the cream cheese in boiling jello. Combine all the ingredients and chill in one quart mold.

CONGEALED GRAPE SALAD

Lucy Bowen
Cashie B.W.

- 2 3 oz. pkgs. grape jello
- 2 cups boiling water
- 1 No. 2 can blueberry pie mix
- 1 No. 2 can crushed pineapple

Mix together and congeal (Do not drain fruit) 9 x 13 pan.

Topping

- 1 8 oz. pkg cream cheese
- 1 carton sour cream
- ½ cup sugar
- 1 tsp. vanilla

Mix all together and beat (will be thin). Spread on salad and sprinkle with 1 cup of chopped nuts.

CONGEALED SALAD

Eunice Dilday
Connaritsa B.W.

- 2 pkg. cherry jello
- 1 large can pineapple drained
- 2 cartons sour cream
- 1 pkg. strawberries mashed
- 2 large bananas mashed

Dissolve jello with 2 cups water and add other ingredients. Pour half of mixture in dish and congel in refrigerator. Spread sour cream on congealed and add remaining mixture and put back in refrigerator to set.

CONGEALED SALAD

Gail S. Edwards
Buckhorn B.Y.W.

- 1 pkg. (3 oz.) lemon jello
- 1 pkg. (3 oz.) lime jello
- 2 cups hot water
- ⅔ cup mayonnaise
- ⅔ cup can cream
- 1 large grated carrot
- 1 carton cottage cheese
- 1 can (drained) crushed pineapple (8 oz.) or (15 oz.)

Mix ingredients together in serving dish and chill until firm.

DIET CONGEALED SALAD

Judy Adams
Creech Memorial B.Y.W.

- 1 small can pineapple (drained)
- 1 small jar red cherries
- 1 pkg. lime jello
- 1 container cottage cheese
- 1 two cup container cool whip

Drain pineapple, then mix pineapple, cottage cheese, cool whip and lime jello together. Smooth out in a dish and add red cherries on top. Chill.

CONGEALED SALAD

Agnes Mizelle
Harrellsville B.W.

- 1 large pkg. either orange or lemon jello
- 1 small can crushed pineapple
- 1 cup chopped pecans
- 2 tablespoons coconut
- 1 pkg. dream whip

Mix jello with 2 cups water and cool. Just as it begins to thicken add all ingredients except dream whip. Prepare dream whip as directed and fold in. Pour in dish or mold as desired.

CONGEALED SALAD

Mrs. L.I. Bowen
Cashie B.W.

- 2 3 oz. pkg. cream cheese
- 1 can pimento
- 1 pkg. lime jello
- 1 tablespoon green pepper (chopped)
- ½ cup celery
- ½ pint cream
- ½ tsp. salt
- 1 can pineapple crushed
- ⅔ cup nuts

Boil pineapple juice with jello. Cream cheese and add to jello mixture. Add other ingredients. Whip cream and fold into mixture and let stand several hours.

CONGEALED SALAD

Jean Smithwick
Cashie B.W.

- 1 small lemon jello
- 1 small lime jello
- 2 cups boiling water

Let cool and not jell. Add:

- 1 large can crushed pineapple (with juice)
- 1 carton cottage cheese
- 1 cup mayonnaise
- 1 can Eagle Brand cond. milk
- 1 cup chopped nuts

Mix well and congeal in mold.

CRANBERRY RELISH MOLD

Janet Coker
Potecasi B.W.

- 1 tablespoon unflavored gelatin
- ¼ cup cold water
- 1 ½ cups hot water
- ½ cup sugar
- 2 cups ground raw cranberries
- 1 tablespoon grated orange peel
- ¼ cup orange juice

Soften gelatin in cold water about 5 minutes. Stir into hot water until dissolved. Add remaining ingredients. Pour into 8 individual molds or into 1 quart mold. Chill until firm. Makes 8 servings. Serve as garnish for roast turkey or as garnish on salad platter. Or serve on water cress with mayonnaise or Sour Cream dressing.

CRANBERRY SALAD

Virginia Hardison
Cashie B.W.

- 2 small pkg. orange jello
- 2 cups hot water
- 1 can crushed pineapple (large)
- 2 bananas (chopped)
- 2 cups nuts (chopped)
- 1 can whole cranberry sauce

Mix jello with hot water and then add all other ingredients. Mix well and mold.

ORANGE CONGEALED SALAD

Mrs. V.G. Shearin
Conway B.W.

- 2 pkg. orange jello
- 1 cup ice water
- 1 cup boiling water
- 1 cup sweet milk with 1 tsp. vinegar

Put vinegar in milk when you begin mixing jello and water.

- 1 cup miniature marshmellows
- 1 small can crushed pineapple
- 1 pkg. dream whip (mixed by directions) or 1 small box of cool whip

Fold in dream whip after other ingredients begin to congeal.

LIME CONGEALED SALAD

Betty Cullipher
Bethany B.W.

- 1 pkg. lime jello
- 1 small pkg. cream chesse

Mix jello as directed and mix with cream cheese. Then add:

- ½ c. chopped celery
- ½ c. chopped nuts
- 1 small bottle chopped olives
- 1 small can crushed pineapple

Put in a dish the size of 13" x 9" and chill. When set, serve in square on lettuce.

CRANBERRY SALAD

Mrs. Finton Warren
Meherrin B.W.

- 1 (8 ½ oz.) can crushed pineapple
- ¼ cup water
- 1 (3 oz.) box black cherry flavored gelatin
- 1 can whole cranberry sauce
- 1 cup chopped celery
- 1 cup chopped nuts
- ¼ cup lemon juice

Combine pineapple and water. Heat and add gelatin. Stir until gelatin is dissolved. Add other ingredients. Stir well and chill until firm. Yields 8 servings.

CRANBERRY SALAD

Elizabeth Wade
Colerain B.W.

- 1 pkg. raspberry jello
- ½ c. cold water
- ½ c. crushed pineapple, drained
- 1 c. hot water
- 1 small orange, peeled & diced
- ¼ c. chopped pecans
- 1 can cranberry sauce

Make jello. Chill until slightly set. Fold in other ingredients. Chill until firm.

BLUEBERRY SALAD

Ruth Spruill
Connaritsa B.W.

- 2 3 oz. pks. blackberry jello
- 1 (15 oz.) can blueberries drained
- 1 small can crushed pineapple drained
- 1 c. sour cram
- 2 c. boiling water
- 1 (8 oz.) pkg. cream cheese
- ½ c. sugar
- ½ t. vanilla
- ½ c. chopped nuts

Dissolve jello in boiling water. Add 1 cup of the berry juice and pineapple juice mixed to jello. Stir in berries and the pineapple. Pour in a pan and put in refrigerator until firm. Blend the softened cream of cheese, sugar, sour cream and vanilla and spread over the congealed salad. Sprinkle with nuts. Makes 10 to 12 servings.

CRANBERRY SALAD

Matie Mae Hoggard
Connaritsa B.W.

- 2 pkg. (3 oz.) orange jello
- 1 ½ c. boiling water
- 2 t. grated orange rind
- 2 t. grated orange rind
- 1 can (16 oz) jellied cranberry sauce
- 1 can (8¾ oz) crushed pineapple drained

Mix all ingredients and place in refrigerator to congeal. Serve on lettuce with turkey or other meats.

CRANBERRY SALAD

Mary Helen Hales

- 2 pkgs. cherry jello
- 1 cup hot water
- can whole cranberries (drained)
- 1 small can crushed pineapple
- ½ cup diced celery (fine)
- ½ cup nuts

Mix jello according to directions. When jello starts to firm, add cranberries, pineapple, celery and nuts. Chill until firm.

APRICOT SALAD

Aileen Belch
Conway B.W.

- 1 pkg. apricot jello
- 1 small pkg. cream cheese
- ¼ c. sugar
- 1 small can crushed pineapple
- ½ c. cold water
- ½ c. celery, cut fine
- 1 pkg. dream whip

Cream jello and cream cheese. Set aside. Bring pineapple and sugar to a boil, then add cream cheese and jello. Mix until dissolved. Add cold water and put in refrigerator until thickened around edges. Beat up dream whip and beat into jello mix. Add celery and put back into refrigerator.

BLUEBERRY SALAD

Lillie Mae White
Merry Hill B.W.

- 2 3 oz. pkg. blueberry gelatin
- 1 15 oz. can blueberrys
- 1 8 oz. cream cheese
- ½ pt. sour cream
- ½ cup pecans
- 2 cups boiling water
- 1 large can pineapple crushed
- ½ cup sugar
- ½ teaspoon vanilla

Dissolve gelatin in water. Drain blueberrys and pineapple, measure liquid. Add cold water to make 1 cup, stir in gelatin, then add pineapple and blueberries. Pour in pan and chill. Make topping: combine cream cheese, sugar, sour cream, vanilla. Spread over congealed salad and sprinkle with chopped nuts.

BLUEBERRY SALAD

Ruth Overton
Ahoskie B.W.

- 2 pkg. grape jello (3 oz. size)
- 2 cups boiling water
- 1 No. 2 can crushed pineapple (not drained)
- 1 lb. can blueberry pie filling

Dissolve jello in boiling water and add pineapple and pie filling. Put in refrigerator to congeal. Then add topping.

Topping

- 1 8 oz. pkg. softened cream cheese
- ½ pint sour cream
- ½ cup sugar
- 1 tsp. vanilla
- ½ cup chopped nuts (sprinkle on top)

VEGETABLE SALAD

Mrs. Donald Merritt
Christian Harbor B.W.
Lois Ross
Brantley's Grove B.W.

- 1 large can garden peas
- 1 large can French style green beans
- 4 stalks of celery (diced)
- 1 large can pimentos (diced)
- 1 medium onion (chopped finely)
- 1 green pepper (chopped finely)

Mix together and soak in:

- 1 cup of vinegar
- 1 cup sugar
- ½ cup salad oil
- 1 tbps. paprika
- 1 tbps. salt

Soak for 1 to 2 hours in refrigerator. Drain and serve.

ENCORE SALAD (VEGETABLE)

Mrs. Cecil Callis
Harrellsville B.W.

- 1 can cut green beans
- 1 can cut waxed beans
- 1 can red kidney beans
- 1 cup onion rings
- 1 cup green pepper (strips)
- ½ cup salad oil
- ½ cup wine vinegar
- ½ cup sugar

Drain canned beans. Mix beans with onions and peppers. Make a dressing by mixing the remaining ingredients together. Pour over beans, onions and pepper mixture and marinate overnight. To serve, just toss and drain.

BEAN SALAD

Ollie Eure
Galatia B.W.

- 1 (lb) can string beans (cut)
- 1 can kidney beans (dark red)
- 1 (lb) can wax beans (cut-yellow)
- ½ cup chopped green pepper
- ½ cup sugar
- ⅔ cup vinegar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 onion
- ⅓ cup salad oil

Drain beans - combine green pepper and onion. Combine sugar, vinegar and salad oil. Pour over vegetables. Add salt and pepper. Toss and chill overnight before serving. Toss to coat beans. Drain. Serves 6 to 8.

COPPER PENNIES SALAD

Beth Jenkins
Buckhorn B.Y.W.

Mrs. Sallie Mae Cowan
Riverside B.W.

2 lbs. carrots
1 green pepper (chopped)
1 onion (chopped) more if desired

Marinade

1 can tomato soup
½ cup salad oil
¾ cup vinegar
1 tsp. mustard
1 tsp. worchestershire
dash of pepper
1 cup sugar

Scrape, slice and boil carrots in salted water until tender. Drain and cool. In bowl, mix well carrots, pepper and onion. Combine marinade ingredients and mix with carrot mixture. Cover and refrigerate. Keeps well. Makes 1 quart.

KANSAS SALAD

Doris June Mizelle
Elm Grove

2 (3 oz. pkg) orange jello
1 pkg. mini marshmallows
1 can medium crushed pineapple - heavy syrup
1 large package cream cheese
½ cup mayonnaise
½ pint whipping cream
1 (3 oz. pkg.) line jello

Use 4 cups boiling water to dissolve orange jello. Melt marshmallows in it. Mix soft cream cheese, pineapple, mayonnaise. Whip cream with a little sugar. Mix all ingredients. Fold in whipped cream last. Chill until firm in long dish. Make lime jello. Chill until syrupy and pour over the salad. Chill again.

HAWAIIAN CHICKEN SALAD

Mrs. H.S. Banks
Ahoskie

4 cups cubed cooked chicken
1 cup chopped celery
1 cup halved green grapes
1 pkg. (4 oz.) slivered almonds, toasted
1 cup pineapple tid-bits, drained
¾ cup pitted dates, chopped
1 tsp. salt
¼ tsp. white pepper
1 T. sugar
¾ cup mayonnaise
¼ cup dairy sour cream
Lettuce

Combine chicken, celery, grapes, almonds, and pineapple. Mix together salt, pepper, sugar, mayonnaise, and sour cream; adding just enough pineapple juice to thin slightly. Serve on lettuce with your favorite muffin for a complete meal. Serves 8.

Sauces

CHILI SAUCE

Frances Sumner
Buckhorn B.W.

- 5 qts. skinned chopped rice tomatoes
- 2 c. chopped sweet green peppers
- 3 T. salt
- 1 c. sugar
- 3 c. vinegar
- 2 c. chopped sweet red peppers
- 1 ½ c. chopped onions
- 1 tsp. ground cloves
- 1 tsp. ground allspice
- 1 tsp. gr. cinnamon

Combine chopped vegetables, salt and sugar. Simmer until mixture begins to thicken. Add vinegar, spices and cook the mixture down until it become a thick sauce. Pour into hot sterilized bottles or jars and seal. Store in a dark place. This recipe yields three quarts.

BARBECUE SAUCE

Mattie Harris
Elam B.W.

- 1 cup tomato catsup
- ¼ cup vinegar
- 1 tbsp. honey
- 1 tsp. worchestershire sauce
- 2 tbsp. prepared mustard
- ¼ cup hot water
- pepper to taste

Mix and use to baste chicken or ribs on grill, or heat and serve over chicken or fresh pork.

MAYONNAISE

Louise Willis
Cashie B.W.

- 2 egg yolks
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ⅛ teaspoon cayenne pepper
- 4 tablespoon vinegar or lemon juice
- 2 cups salad oil or olive oil
- 1 teaspoon sugar

Beat egg yolks until thick, add dry mustard, salt, sugar, cayenne pepper and two tablespoons of vinegar or lemon juice. Mix well. Continue beating while adding oil, drop by drop at first gradually increasing amount as mixture thickens until all is used. Slowly add remaining two tablespoons of vinegar or lemon juice. Beat Well. Chill before serving. Makes about 2 ½ cups.

CHILI

Nina Mae Ricks
Conway B.W.

- 5 pounds ground beef
- salad oil
- water
- 6 (16 oz.) cans kidney beans
- 4 medium onions, chopped
- ⅓ to ½ cup chili powder
- 6 bay leaves
- ½ (2 oz.) bottle hot sauce
- 6 chilli peppers, chopped
- 1 (14 oz.) bottle catsup
- ⅔ cup steak sauce
- ¼ cup Worchestershire sauce
- dash of garlic powder
- dash of onion salt
- 2 (6 oz.) cans tomato paste
- 2 (16 oz.) cans tomatoes
- salt and pepper to taste
- tomato juice (optional)

Brown ground beef in a small amount of salad oil in heavy pan. Add enough water to cover. Add remaining ingredients except tomato juice. Cover and simmer over low heat about 2 hours, stirring frequently. If additional liquid is needed, add tomato juice. Yield: 15 to 18 servings.

RED APPLESAUCE

Beatrice Spivey
Holly Springs

- 4 oz. cherry soda
- 1 large apple (pared-cut up)
- ½ tsp. lemon juice
- ¼ tsp. cinnamon

Blend all ingredients in electric blender until pulverized. Makes 2 servings.

SPAGHETTI SAUCE

Mildred Morgan
Lasker B.W.

- 1 lb. hamburger
- 1 cup onion (cut-up)
- 1 cup green pepper (cut-up)
- 2 cans tomato sauce
- 2 cans tomato paste
- 2 qts. tomatoes (fresh, canned, or frozen; if home-canned tomatoes are used, you may need to drain off some of the liquid before using)
- 2 tbsp. A-1 steak sauce
- 2 tbsp. Heinz 57 steak sauce
- 1 tbsp. worchester sauce
- 1 tbsp. oregano
- dash of garlic salt
- salt (to taste)
- black pepper (to taste)
- 1 tbsp. hot sauce
- 1 can mushrooms

Saute hamburger, onions, and peppers, in frying pan until tender. Put mixture in sauce pan (or crock pot works very nicely), add other ingredients and cook slowly until it thickens to desired thickness. Add red pepper, black pepper, and salt to taste. This makes good Sloppy Joes also.

HOMEMADE SALAD DRESSING

Dot Eason
Jackson B.W.

- 1 can of tomato soup
- ¾ cup vinegar
- 1 ½ cup of salad oil
- 2 t. salt
- 1 t. worchestershire sauce
- 1 t. black pepper
- 1 t. dry mustard
- 1 t. onion salt

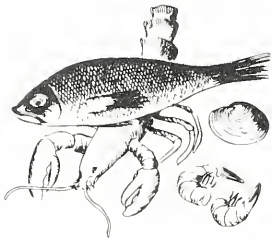
Mix ingredients, beat for 5 minutes in the blender. Refrigerate. Keeps for weeks.

TOMATO CATSUP

Edith Edwards
Galatia B.W.

- 12 ½ lb. or 1 peck of tomatoes
- 6 bell peppers
- 6 onions
- 1 ½ cup sugar
- 2 cup vinegar
- 1 ½ tablespoon cloves
- 1 tablespoon cinnamon
- ¼ teaspoon red pepper
- 2 ½ tablespoon salt
- 1 teaspoon paprika

Cook onions, peppers, in small amount of water, run through colander. Boil tomatoes run through colander. Put juice in large pan, add onion and pepper pulp, sugar, vinegar and spices. Boil hard 15 minutes. Put in jars and seal.



Sea Food

ROCK MUDDLE

Mrs. V.H. Lee
Riverside B.W.

- 4 pound rock fish (after dressed)
- 6 eggs
- ½ pound bacon
- salt and pepper to taste
- 4 large onions

In heavy pot or pan fry bacon brown. Add onions and cook until soft. After washing fish, do not drain, add to pot. Cook until all bones fall from fish. Slowly while stirring pick bones from pot. When all bones are removed, beat eggs and add, stirring as you add. Eggs will take up liquid. This recipe can be used as an outside cook out.

BONELESS BAKED SHAD

Vivian Layton
Merry Hill B.W.

- Roe Shad (5 or 6 lb.)
- 3 Tablespoons lemon juice
- 1 cup cornstarch
- Spring onions (3 or 4)
- salt and pepper
- 1 egg

Prepare fish and rub with lemon juice, and salt and pepper to taste. Prepare dressing with cornstarch, onions, roe from fish, egg, salt and pepper and enough water for right consistency. Wrap fish in aluminum foil, seal well and bake 6 or 7 hours at 250 degrees.
Note: Dressing can be baked separately or in cavity of fish.

DEEP FAT FRIED FISH

Vivian Layton
Merry Hill B.W.

- 3 or 4 lb. fish (rock, catfish, bass)
- 1 cup milk
- 3 tablespoon lemon juice
- salt and pepper
- ½ cup flour
- shortening (enough for deep fat frying)

Dress and filet fish, cut in strips about ½ inch thick 3 or 4 inches long. Combine milk and lemon juice for marinade. Place fish in marinade while shortening heats. Combine salt, pepper and flour. Roll fish in this mixture and fry in deep fat.

SHRIMP CREOLE

Mrs. Walter S. Jones
Conway B.W.

Saute in 2 T. butter.
½ c. minced onion
Blend in.
2 T. flour
1 bay leaf, crushed
¼ c. diced celery
1 t. minced parsley
½ c. minced green pepper
dash cayenne pepper
¼ t. pepper sauce
½ t. salt
6¼ oz. can tomato paste
3 cups water

Cook slowly, stirring occasionally, until thickened, about 30 minutes. Stir in 2 cups raw shelled and deveined shrimp. Cook just until shrimp turn pink. Do not over cook shrimp. Serve over rice.

OYSTER CASSEROLE

Mrs. B.J. Traywick
Mars Hill B.W.

"It has been fun to collect "favorite recipes" in each of my husband's pastorates. Thelma Dixon's Oyster Casserole has become one of my favorites."

2 pts. oysters
3 c. coarsely crushed saltine crackers
1½ sticks margarine
4 c. milk
3 eggs, slightly beaten

Grease casserole dish. Start with layer cracker crumbs, add layer of oysters dotted with margarine; add another layer of oysters, margarine and cracker crumbs. Beat eggs, add to milk along with salt and pepper to taste. Pour milk and egg mixture over oysters. Bake 30 minutes at 450 degrees until puffed and golden brown. (You may use more crackers and less oysters if you desire). Serves 12-15.

PERFECT SCALLOPED OYSTERS

Ruth Ann Felton

1 pt. oysters
2 cups medium coarse cracker crumbs
½ cup butter or margarine, melted
½ T. salt
¾ cup light cream
¼ cup oyster liquid
¼ worchestershire sauce

Drain oysters; ¼ cup liquid. Combine crumbs, butter and salt. Spread ⅓ of crumbs in greased casserole dish. Cover with half the oysters. Sprinkle with pepper. Using another ⅓ of the crumbs, spread a second layer; cover with remaining oysters. Sprinkle with papper. Combine cream, oyster liquid, worchestershire suace. Pour over oysters. Top with last ⅓ of crumbs. Bake in moderate oven (350 degrees) for about 40 minutes. Serves 4.

SCALLOPED OYSTERS

Hazel Felton
Winton B.W.

- ½ c. butter
- 1 c. cracker crumbs
- 1 pint oysters
- 1 egg beaten
- 1 c. milk
- salt and pepper

Melt the butter, add cracker crumbs and brown slightly. Put a layer of crumbs in bottom of baking dish; add half of oysters and season with salt and pepper. Cover with more cracker crumbs, remaining oysters and more seasoning. Mix egg and milk, pour over oysters. Top with remaining crumbs. Bake in moderate over (350) about 30 minutes.

SHRIMP LOUSIANA

Louise Willis
Cashie B.W.

- 4 tablespoon butter
- 2 tablespoon chopped onion (brown in butter)
- 2 cups shrimp (fresh or canned)
- 2 cups boiled rice
- 6 tablespoon tomato catsup
- 1 cup all purpose cream
- 1 teaspoon salt
- 1 teaspoon celery salt
- dash cayenne

Mix together. Cover with bread crumbs (buttered). Bake in casserole at 350 degrees until brown on top.

TUNA FISH ROLL-UP

Mrs. M.E. Baker
Harrellsville B.W.

- 2 cups self-rising flour
- ⅓ cup of oil or crisco
- ⅔ cup milk

Make up like biscuit and roll with rolling pin into a square. Cut dough into 9 squares. Spread over the square 2 tablespoons tuna filling. Roll up each square like jelly roll. Place sealed side down on ungreased cookie sheet. Bake 10 to 15 minutes at 425 degrees. Serve with hot celery, mushroom or chicken soup.

Tuna Filling

Mix filling - 1 cup Chicken of the Sea brand tuna (flaked), ½ cup minced celery, and one egg. Mix well and use as above.

TUNA-NOODLE CASSEROLE

Mrs. L.W. Snipes
Menola B.W.

- 1 pkg. noodles
- 1 can flaked tuna
- 1 can cream of mushroom soup
- 1 c. milk
- salt and pepper, to taste

Cook noodles; drain. Add tuna, mushroom soup, milk, salt and pepper. Bake at 350 degrees for 30 to 45 minutes.

TUNA AND NOODLE CASSEROLE

Betty Coulson

- 1 7 oz. can tuna fish
- 2 cups noodles
- 1 can cream of mushroom soup
- ⅓ cup chopped olives
- 1 tbsp. melted butter
- 1 cup bread crumbs
- 3 hard-boiled eggs

Cook noodles in salted boiling water until tender. Combine noodles with all other ingredients. Mix bread crumbs with melted butter. Put the noodle and tuna mixture into a casserole. Top with the bread mixture. Heat in a 350 degree oven until hot, about 20 minutes.

SHE-CRAB SOUP (ALBEMARLE SOUND)

Nell Hobbs Beale
Jackson B.W.

- 2 cups lump crab meat
- 1 pint milk
- 1 pint cream
- 2 hard boiled egg yolks chopped (or ¼ cup crab roe)
- 4 tablespoons butter
- ⅛ teaspoon pepper
- ⅛ teaspoon mace (or more if you prefer)
- 2 teaspoons sherry wine
- salt to taste
- ½ cup cracker crumbs

Put milk in double boiler with mace. Allow to simmer a few minutes (about 10 minutes.) Add crab meat, egg yolk (or roe), butter, cream and let cook in top of double boiler about 15 minutes. Thicken with ½ cup of cracker crumbs (saltines) and season with salt and pepper. Allow to stay in top of double boiler until ready to serve. (My Grandfather's English Navy Chef, Brother Biggs, always made the she-crab soup in a big pot and let stand on the back of the old black stove to bring out the flavor, adding the sherry just before serving.) Serve in warm soup bowls with a teaspoon of Brandy or Cognac.

CRAB CASSEROLE

Mrs. W.R. Reinhardt
Woodland B.W.

- 1 lb. crab meat
- 4 T. butter
- ½ cup chopped green pepper
- 4 t. flour
- 2 cups milk
- 1 can pimento
- ½ t. salt
- dash red pepper
- dash worchestershire sauce
- cracker crumbs
- grated cheese

Cook green peppers in butter. Add crabmeat flour and milk. Cook until mixture thickens. Add pimentos cut up and salt, red pepper and worchestershire sauce to taste. Put in buttered casserole and top with cracker crumbs. Add grated cheese. Bake at 350 for ½ hour.

CRABMEAT CASSEROLE

Mrs. Henry Brown
Menola B.W.

- 1 lb crabmeat
- 4 tbs. margarine
- 2 tbs. flour
- 1 tbs. minced parsley
- 2 boiled eggs (minced)
- ½ cup bread crumbs
- 2 tsp. lemon juice
- 1 tsp. prepared mustard
- ½ tsp. bottled horseradish
- 1 tsp. salt
- 1 cup milk
- 2 tbs. margarine

Melt 4 tbsps. margarine in double boiler. Stir in flour, add parsley, lemon juice, mustard, horse radish, salt, and milk. Heat, stir until thickened. Add crabmeat and minced eggs. Place in casserole. Sprinkle with bread crumbs which have been combined with 2 tbsp. melted butter and bake in 350 degree oven for 10 minutes.

CRAB CASSEROLE

Mrs. Lee Brittle
Conway B.W.

- 2 cans white crab meat
- 1 medium bell pepper chopped
- 1 cup chopped celery
- 1 medium onion chopped
- 1 cup mayonnaise
- 1 tsp. black pepper
- 1 tsp. worchestershire sauce
- 4 boiled eggs, chopped
- 1 pkg. crackers
- 1 stick butter

Mix first 8 ingredients; place in greased casserole dish. Top with crackers and stick of butter melted. Cook 30 minutes at 350 degrees.

CRAB CAKES

Mrs. L.W. Snipes
Menola B.W.

milk
1 slice bread
1 lb. crab meat
1 tbsp. mayonnaise
salt and pepper to taste
1 egg
1 tbsp. mustard

Pour enough milk over bread to moisten well; add remaining ingredients. Make into cakes. Brown in small amount of fat in frying pan.

CRAB MEAT CASSEROLE

Rowena Bryant
Buckhorn

1 lb. fresh crab meat
4 slices bread soaked in ¾ cup milk
½ c. chopped fine celery
¾ c. mayonnaise
4 hard-boiled eggs, chopped
5 or 6 hand shakes onion salt
¼ c. chopped green pepper

Mix all ingredients and place in greased casserole. Dot with butter and sprinkle with toasted bread crumbs. Cook at 325 degrees for 30 minutes.

CRAB CAKES

Mrs. Luther Morris
Winton B.W.

3 eggs (beat until fluffy)
1 tablespoon mustard
mix in 3 tablespoons mayonnaise

Pour this over 1 lb. of crab meat and mix. Add cracker meal until sticky, salt and pepper to taste. Make into patties, roll in cracker meal and fry in shortening of your choice (not deep fat, just enough to brown them well.)

CRABMEAT AND SHRIMP CASSEROLE

Mrs. Harry B. Ward, Jr.
Winton B.W.

1 can crabmeat
1 can shrimp
1 c. finely chopped celery
1 c. finely chopped onion
½ c. finely chopped green peppers
1 c. mayonnaise

Mix all ingredients and place in buttered casserole dish. Toast 2 slices of bread, butter and cut into cubes. Mix bread cubes into casserole a few minutes before removing from oven. Serve hot. Bake 30 to 45 min. at 350 degrees.

TUNA CASSEROLE

Mrs. Franklin Stansbury
Elam B.W.

- 1 small package noodles, cooked
- 1 can cream mushroom soup
- 1 can tuna
- 1 can asparagus and liquid
- 1 can shoestring potatoes

Combine drained noodles, soup and tuna in casserole. Cover with asparagus and liquid. Top with potatoes. Bake at 350 degrees for 30 minutes. Makes 4-6 servings.

SALMON PIMENTO LOAF

Mrs. Henry Bazemore
Ahoskie B.W.

- 1 large can pink salmon, flaked
- 1 can mushroom soup
- 1 ½ cup bread crumbs
- ½ cup chopped pimento
- 2 eggs
- 1 tbsp. vinegar
- dash of black pepper and salt

Combine all ingredients; mix well. Pack into greased baking dish. Bake at 350 degrees for 1 hour or until firm. Yields 8 servings.

BAKED STUFFED FISH

Mrs. Wingate F. Smith
Meherrin B.W.

Select a 3-4 lb. fish, wash, remove backbone and ribs by inserting sharp, pointed knife under ribs close to backbone working out to end of ribs until bones are loosened. Clip backbone out with scissors, sprinkle inside of fish with 1 teaspoon salt and juice of ½ lemon. Fill with bread dressing. Bake at 375 degrees, allowing 20 minutes to the pound. Serves 4-6.

Bread Dressing

- 2 cups shredded bread
- 1 tablespoon grated onion
- 4 tablespoons cooking fat
- 1 tablespoon parsley
- 2 tablespoons finely chopped celery
- ½ teaspoon salt and pepper

Mix all ingredients lightly. Fill fish and skewer with tooth picks.

SALMON LOAF

Ruby M. Freeman
Mars Hill B.W.

- 1 large can pink salmon
- 3 large irish potatoes
- 1 large onion
- 3 T. all purpose flour
- 1 t. salt
- ¼ t. black pepper

Boil irish potatoes and mash. Dice onion. Mix all ingredients with Salmon. Pour into greased shallow baking dish. Bake about 45 minutes at 350 degrees or until it has a brown crust.

FRIED FLOUNDER AMANDINE

Mrs. Goodwin Byrd
Cashie Church

- 2 lb. fresh flounder fillets
- salt and pepper to taste
- 2 tablespoons lemon juice
- ¾ pound, saltine crackers
- ¾ cup almonds, sliced
- 3 eggs, beaten
- ⅔ cup milk
- 2 cups all-purpose flour
- ½ cup vegetable oil
- ½ cup butter

Cut flounder into 6 portions and season with salt, pepper, and lemon juice. Coarsely crumble the crackers and mix with the almonds. Beat the eggs and milk together to make an egg wash. Roll the flounder in the flour and dip into the egg wash. Roll in the cracker-almond mixture and pat down firmly. Heat the oil and butter. Fry the fish about 5 minutes on each side or until it is golden brown and flakes easily when pricked with a fork. Drain quickly on a paper towel and serve immediately. Serves 6.

Snacks

SUGAR PEANUTS

Beverly Carroll
Conway B.W.

4 cups shelled peanuts
½ cup sugar
¾ cup water

Combine all ingredients in saucepan and cook until the water boils away and leaves nuts coated with sugar. Place on large cookie sheet and bake in the oven on 350 degrees for about 30 minutes. Watch nuts carefully and stir occasionally to keep from browning too much on one side. Makes 4 cups.

SUGAR COATED PEANUTS

Joyce Bracy
Creech Memorial B.Y.W.

Jackie Stike
Creech B.W.

Miss Lula Mae Chamblee
Connaritsa B.W.

Delores Forehand
Colerain B.W.

1 cup sugar
½ cup water
2 cups raw shelled peanuts, skin on

Dissolve sugar in water in sauce pan over medium heat. Add peanuts and continue to cook over medium heat, stirring frequently. Cook until peanuts completely sugar. (Peanuts coated and no syrup). Pour and spread over ungreased cookie sheet and bake at 300 degrees for approximately 30 minutes, stirring at 5 minute intervals.

ORANGE PECANS

Mrs. Billy V. Davis
Conway B.W.

1 ½ cups sugar
½ cup orange juice
2 cups shelled pecans

Combine sugar and orange juice and cook until it forms a soft ball when dropped into cold water. Let cool. Add nuts and pour mixture on greased plate. Break into small pieces.

A CREAMY PEANUT DIP FOR APPLES

Dorethea Joyner
Christian Harbor B.Y.W.

⅓ cup creamy peanut butter
2 tablespoons minced crisp bacon
1 cup sour cream
1 teaspoon prepared horseradish
sliced, unpeeled red eating apples

Combine peanut butter and bacon; beat in sour cream. Stir in horseradish. Serve as dip for red apple slices. Makes about 1 ½ cups.

CLAM DIP

Dora Shearin
Ahoskie B.Y.W.

1 8 oz. package cream cheese
2 cans clams (drained except for 3 tablesp.)
3 tbs. clam juice
2 tbs. dried onions
1 tbs. worchestershire sauce

Soften cream cheese with clam juice. Add clams and remaining ingredients. Mix with electric beater and chill.

Soups and Stews

CURRIED TOMATO SOUP

Tencie Duke
Potecasi B.W.

¼ cup finely sliced green onions
2 tablesp. melted butter
2 cans condensed tomato soup undiluted
2 ½ cups water
½ to ¾ teasp. curry powder
pinch of parsley

Saute onion in butter in saucepan until lightly browned. Add tomato soup, water, curry powder. Heat thoroughly, stirring constantly. Serve hot or cold. Parsley on top.

CHICKEN VEGETABLE SOUP

Jackie Edwards
Galatia B.W.

1 large fryer-3lb. or more
1 quart tomatoes
1 large onion -chopped
1 cup diced celery
4 potatoes - diced
½ tsp. thyme (more if desired)
1 cup ketchup (about)
1 small cabbage (chopped)
1 ½ pints snaps (cut)
1 to 1 ½ cup carrots - cut
2 medium cans garden peas
salt, sugar, black and red pepper to taste

Cut fryer in pieces; cook in salted water until tender enough to remove from bones; use broth for soup. Add tomatoes, onion, cabbage, celery, and thyme to boned chicken and broth. (Salt, sugar, black and red pepper can be added as long as needed.) Cook about 1 ½ hours. Add remaining ingredients except garden peas which may be added during the last 45 minutes of cooking. Let soup cook slowly until all vegetables are done and chicken has cooked in pieces. Water may be added during cooking time as needed. This soup has a better flavor if allowed to cook slowly for several hours. Yields 6 to 8 quarts.

BRUNSWICK STEW

Mrs. Bervin Ferguson
Capeharts B.W.

1 lg. fryer, cut up
1 pkg. legs and thighs
3 med. cans or 3 qts. home-canned tomatoes
5 lbs. Irish potatoes
1 ½ lb. ground hamburger
1 lg. pkg. frozen butterbeans or 3 cans
2 cans creamed style corn or frozen corn
1 lg. bottle catsup
1 med. can tomato juice
2 sticks margarine
⅓ cup sugar
salt and pepper to taste

Cook chicken until tender, slip off bones and chop fine. Cook vegetables separately. Cook tomatoes all to pieces. Mix chicken and all vegetables together in an eight quart pot. Simmer one hour. Be sure to cook slowly and keep stirring to keep from sticking.

BRUNSWICK STEW

Betty White
Winton B.W.

- 2 slices raw bacon, cut up
- 3 lb. chicken, cut up
- ⅓ c. chopped celery
- 2 t. salt
- 1 can (16 oz.) stewed tomatoes
- 2 c. diced potatoes
- 1 pkg. (10 oz.) lima beans
- 1 T. worchestershire sauce
- 3 T. flour
- 1 c. chopped onion
- 2 cans (10¾ oz. size) condensed chicken broth, undiluted
- 1 can (12 oz.) whole kernel corn, undrained

In small skillet, saute' bacon and onion until onion is golden - 5 minutes. Rinse chicken well in cold water. Place in 4 quart Dutch oven along with broth, 2 cups water, celery, onion, bacon and salt. Bring to boiling; reduce heat; simmer covered 45 minutes, or till chicken is tender. Skim off fat. Add tomatoes, potatoes and beans. Bring to boil, reduce heat, simmer covered 15 minutes or till potatoes are tender. Add corn and Worchestershire sauce. Heat to boiling. Mix flour with ¼ c. cold water; stir into bubbling broth. Stir until thickened. 6 to 8 servings.

BRUNSWICK STEW

Mrs. Callie Hale
Connaritsa B.W.

- 1 fat hen
- 1 qt. butter beans cooked and mashed
- 3 lb. irish potatoes cut in small cubes
- ½ lb. dried lima beans soaked overnight
- 1 pod red pepper
- 2 qts. tomatoes
- 1 qt. corn
- ½ lb. side meat cooked and mashed
- ¼ c. sugar
- 1 stick butter
- salt to taste

Cook hen tender and remove from bones. To the broth add the tomatoes, potatoes, dired beans, and meat and cook until beans are soft. Add mashed beans, corn, butter, sugar, pepper, and salt and cook until thick.

Mrs. Hale is widley known for her brunswick stew and is often called to be the "Chief Cook' for churches, school activities, and civic organizations who make large quantities for a meal of stew to sell by the quart to raise money. Connaritsa has used as many as 20 to 24 hens and made as much as 200 or more quarts at one time. This has been done many times at our picnic shelter with many ladies and even men to help stir which took most of the day but the fun, work, and fellowship was enjoyed by all.

BRUNSWICK STEW

Essie Warren
Lasker B.W.

- 1 3 or 4 lb. chicken
- 1 qt. butter beans (fresh, canned, or frozen)
- 1 qt. corn (fresh, canned, or frozen)
- 1 qt. tomatoes (more if desired)
- ¼ cup bacon drippings
- 2 tbsp. sugar
- 2 tbsp. salt
- black and red pepper as desired

Boil chicken tender, remove from broth. Cut in small pieces, removing most of skin. Add cut-up chicken to broth again. Add beans and boil. Add corn and boil. Add tomatoes and seasonsing. Cook slowly, stirring often for 3-4 hours or until it thickens to desired thickness. Add more seasonings as taste required. (Freezes well).

GOULASH

Polly Evans
Harrellsville B.W.

Brown 1 diced onion. Add 1 lb. hamburger and brown. Blend in 1 can cream of mushroom soup and 1 can of water. Add 1 cup minute rice and mix well. Salt and pepper to taste. Cover and remove from heat for 5 minutes.

QUICK STEW

Mary P. Bain
Jackson B.W.

- 1 can tomatoes
- 1 can butterbeans
- 1 can cream style corn
- worchestshire sauce
- 1 can boned chicken
- ½ stick margarine
- 2 T. bacon grease
- hot sauce
- sugar, salt and pepper

Mix all ingredients and cook for about 1 hour.

EASY STEW

Elain Coburn
Winton B.W.

- 2 lbs. stew meat cubed
- 2 onions sliced
- 6 carrots chunked
- 3 potatoes chunked
- 2 t. salt
- 2 T. tapioca
- 1 T. sugar
- ½ c. tomato juice

Put all ingredients in casserole dish. DO NOT brown meat - can even be added frozen. Stir all ingredients, cover and bake at 300 degrees for 4 hours or 250 for 5 hours. Makes its own gravy. Worchestershire sauce may be sprinkled in dish, if desired.

EASY STEW BEEF

Gwendolyn P. Reinhardt
Woodland B.W.

- 2 lbs. boneless and lean stew beef
- 1 stalk celery sliced
- 1 bunch carrots scrapped & sliced
- 6 medium onions chopped
- 1 T. sugar
- 2 t. salt
- 2 T. tapioca
- 2 cups tomato juice

Mix all ingredients in deep casserole. Cover tightly with aluminim foil and bake 5 hours at 250.

HAMBURGER BEAN STEW

Mrs. G.E. Wilder
Harrellsville B.W.

- 1 lb. of hamburger
- 1 onion cut up
- ½ cup tomato catsup
- 1 T. onion salt
- 1 T. worchestershire sauce
- 1 8 oz. can tomato sauce
- 1 teaspooon brown sugar
- 1 teaspoon garlic salt
- 1 teaspoon oregano
- 1 can red kidney beans

Brown hamburger and onion. Add all other ingredients and let simmer about 1 hour.

HAMBURGER AND CHEESE GOULOUSH (original)

Blannie Britton
Lasker B.W.

- 3 or 4 hamburger patties
- ¼ stick margarine
- ¼ lb. cheese
- 1 large onion
- 1 can tomato soup
- dash black pepper
- dash red pepper
- 1 small pkg. elbow macroni

Cook macaroni according to directions on box with 2 tbsp. salt added to water. Drain. Melt margarine in frying pan. Saute cut-up onion until clear color. Add hamburger and scramble together until hamburger looses red color; add cheese and cook slowly until melted. Add dash of black and red pepper (no salt). Then mix in tomato soup (undiluted). Add cooked and drained macaroni. Mix well and serve. Note: If too greasy, skim off excess grease before serving.

Vegetables and Vegetable Casseroles

CRANBERRY—APPLE CASSEROLE

Mrs. J.D. Bridgers
Conway B.W.

- 1 ¼ cup white sugar
- 2 cups raw cranberries
- 3 cups diced apples

Mix and put in buttered casserole 9 x 9. Top with:

- 1 ½ cup Quick Quaker Oats
- ½ cup chopped pecans
- ½ cup brown sugar
- ½ cup melted butter

Bake at 325 for 1 hour.

NEW ENGLAND YAM BAKE

Ann Hollomon
Mt. Tabor Church B.W.

- 1 20 oz. can pineapple slices
- 2 17 oz. cans Princella or Royal Prince yams, drained
- ¼ cup flour
- 3 tablespoons brown sugar
- ½ teaspoon cinnamon
- ⅛ teaspoon salt
- 3 tablespoons Parkey Margarine
- ¼ cup chopped nuts
- 1 cup Kraft miniature marshmellows or 10 Jets marshmallows

Drain pineapple, reserving ¼ cup syrup. Line sides of 10 x 6 inch baking dish with pineapple slightly overlapping; arrange yams in center. Pour pineapple syrup over yams. Combine flour, brown sugar, cinnamon and salt. Cut in margarine until mixture resembles coarse crumbs; stir in nuts. Sprinkle over yams. Bake at 350 degrees 25 minutes. Top with marshmallow. Broil until light browned. 6 to 8 servings.

SWEET POTATO CASSEROLE

Jane E. Godwin
Mt. Tabor B.W.

- 2 cups cooked, mashed sweet potatoes
- ½ cup light or dark corn syrup
- 1 t. grated lemon rind
- 1 t. salt
- dash ground nutmeg
- dash pepper
- 3 egg yolks, well beaten
- 3 egg whites, stiffly beaten

Combine sweet potatoes, corn syrup, lemon rind, slat, nutmeg, pepper, and egg yolks. Fold in stiffly beaten egg whites. Spoon into an ungreased 1 ½ qt. baking dish. Set dish in a pan and fill pan with hot water almost to top of dish. Bake at 350 degrees until knife inserted in ceter of casserole comes out clean, about 1 ¼ hours.

CORN PUDDING

Virgie Lanier
Creeksville B.W.

Janie White
Conway B.W.

Mrs. Ruby Overton
Cashie B.W.

Elsie Gay
Galatia B.W.

- 3 eggs
- 1½ cups milk
- 2 tbsp. flour
- 3 tbsp. sugar
- 2 cups corn
- ½ stick butter
- ¼ tsp. salt

Beat egg whites separately. Beat egg yolk, add other ingredients. Fold in egg whites. Bake in preheated oven at 325 degrees for 1 hour in pan of water. Serves 8.

CORN PUDDING

Mrs. W.J. Forehand
Colerain B.W.

- 1 pint fresh corn
- 2 eggs
- 2 T. sugar
- 1 T. flour
- ½ stick butter, melted
- dash of salt
- dash of pepper
- 1 cup milk

Mix all ingredients together. Add milk last. Bake at 350 degrees for 30 minutes.

CORN PUDDING

Blanche Morris
Connaritsa B.W.

- 1 can cream style corn
- 3 T. flour
- 1 c. milk
- 2 eggs beaten
- 1 c. sugar
- 1 T. butter
- 1 t. vanilla

Combine all ingredients and bake in casserole dish at 350 for about 45 minutes.

CORN PUDDING

Mrs. Crystal Whitley
Buckhorn B.W.

- 4 eggs
- 1 cup sugar
- 2 tablespoons flour
- ½ teaspoon salt
- 1 quart corn
- 2½ cups milk
- 1 stick butter or margarine

Beat eggs. Add sugar to eggs and beat well. Add salt and flour. Then blend in milk gradually. To this mixture add corn. Pour into baking dish and dot butter on top of mixture. Preheat oven to 450 degrees. Put mixture in oven and bake at 450 degrees for 8 minutes. Then stir the pudding once and cut oven to 350 degrees and cook for 35 minutes or until done.

CORN PUDDING

Margaret Womble
Rich Square B.W.

- 1 egg
- 2 tablespoons flour
- 4 tablespoons sugar
- ¾ teaspoon salt
- ½ teaspoon pepper, if desired
- 2 tablespoons butter
- 1 cup milk
- 2 cups corn

Put flour, sugar, pepper and salt in 1 ½ quart casserole. Add milk and mix. Beat egg slightly with a fork and add to milk mixture. Add corn. Dot top with butter. Bake at 375 about 45 minutes. (This pudding can be baked with other foods at temperatures from 350-425.)

CORN PUDDING

Mary Ann Britton
Ahoskie B.W.

- 1 cup sugar
- 4 tbsp. flour
- 1 tsp. salt
- ½ stick butter or margarine
- 1 ½ cups milk
- 1 ¼ pt. corn (young corn is best)
- 4 eggs

Mix sugar, flour and salt. Add eggs, corn and butter which has been melted in pan to bake in. Bake at 375 degrees F. for 45 minutes in a long casserole.

CORN PUDDING

Agnes Mizelle
Harrellsville B.W.

- 2 to 2 ½ cups corn
- 3 eggs
- 1 cup sugar
- 3 tablespoons flour
- 1 ½ cups milk
- ¼ stick butter
- salt and pepper to taste

Mix all ingredients and cook at 400 - 425 degrees til fairly firm - jelly like in center.

CORN PUDDING

Mrs. V.G. Sherain
Conway B.W.

- 2 cups of corn
- 2 tbsp. butter
- 3 tbsp. sugar
- 3 tbsp. flour
- 3 eggs
- salt and pepper
- 1 pint hot milk

Blend the dry ingredients. Beat eggs slightly, add corn and mix well. Stir in the blended dry ingredients. Add the hot milk gradually and pour into a greased casserole. Dot top with butter. Place a pan of hot water on the rack beneath the casserole. Bake at 325 degrees until the pudding is firm when tested in the center with a silver knife and nicely browned on top.

CORN PUDDING

Elizabeth DeBerry
Galatia B.W.

1 can cream style corn
1 can evaporated milk
3 eggs
1 level tablespoon cornstarch
½ cup sugar
½ teaspoon salt

Put corn, milk, and eggs (beaten) into bowl. Mix a little water with corn starch and stir until dissolved. Add to corn mixture. Add sugar and salt and mix well. Dot with butter. Bake in dish at 350 until set. Serves 5-6.

CORN PUDDING

Mrs. W.R. Parker
Woodland B.W.

1 pint corn
1 pint milk
3 tablespoons flour
¾ cup sugar
¾ stick butter
½ teaspoon salt
3 eggs

Melt butter, add flour, stir until smooth. Gradually add milk and continue stirring. Add corn, sugar and salt and slightly beaten eggs. Pour into buttered casserole and bake at 400 degrees until a sharp knife comes out clean.

SWISS CORN BAKE

Lillie Mae White
Merry Hill B.W.

3 cups corn
1 6 oz. can (⅔ cup) evaporated milk
1 beaten egg
2 tablespoon chopped onion
½ teaspoon salt
dash pepper
4 oz. process Swiss cheese shredded (1 cup)
½ cup soft bread crumbs
1 tablespoon melted margarine

Cook corn, drain well. Combine 2nd group - ¾ cup of cheese. Turn into 10 x 6 x 1 ½ inch dish. Toss bread crumbs with margarine and remaining ¼ cup of cheese. Sprinkle over corn mixture. Bake at 350 degrees for 25-30 minutes. Garnish with green peppers. Makes 6-8 servings.

SOUR CREAM CUCUMBERS

Sandra Brown
Conway B.W.

1 cucumber
1 onion
½ c. sour cream
1 T. vinegar
1 ½ t. granulated sugar
½ t. salt
1 T. green onion tops
pepper
paprika

Slice cucumber and onion thin. Mix remaining ingredients and pour over cucumber and onion. Chill in covered dish for 1 hour or longer.

VEGETABLE CASSEROLE

Ella Phelps
Merry Hill B.W.

½ lb. ground beef
1 cup tomatoes
¼ cup minced onion
¼ lb. grated cheese
1 1 lb. can mixed vegetables
¼ cup bread crumbs

Brown beef until it changes in color. Mix with onion, tomatoes and can vegetables, season to taste. Pour this in a casserole and sprinkle bread crumbs on top and cheese on top of the crumbs. Cook at 400 degrees until slightly browned and served.

BROCCOLI CASSEROLE

Kathryn P. Lee
Woodland B.W.

2 pkg. chopped broccoli
32 ritz crackers crushed
1 stick butter melted
½ lb. velveeta cheese

Cook broccoli and drain. Mix with crushed crachers and pour melted butter over mixture after putting in baking dish. Slice cheese over top and bake at 350 degrees for 30 minutes. Serves 8. Good to make ahead and freeze.

POSH SQUASH

Joyce B. Summerlin
Ahoskie B.W.

2 lbs yellow squash, sliced
2 eggs
1 cup mayonnaise
1 small onion, chopped
½ cup green pepper, chopped
1 cup grated parmesan cheese
salt and pepper to taste

Boil squash till tender. Drain well. Beat eggs. Add all ingredients to eggs. Dot with butter or top with buttered bread crumbs. Bake 30 minutes at 350 degrees.

BAKED SQUASH

Marietta Picot
Buckhorn B.W.

6 medium yellow squash
bread crumbs
2 slices bacon (fried crisp)
1 onion
minced green pepper
2 t. butter
salt and pepper to taste.

Cut squash in halves lengthwise. (Do not remove skin). Boil in salt water 10 to 15 minutes, drain, scoop out, leaving ¼ inch sheel. Mash scooped out part and season with chopped onion, minced pepper, salt and pepper. Add crumbled bacon and butter. Fill shells, sprinkle with buttered crumbs. Bake 20 minutes at 375 degrees. Serves 6 or more.

STUFFED SQUASH

Mary Frances Howell
Buckhorn B.Y.W.

- 3 yellow crook-neck squash
- 2 c. cornbread (crumbled)
- ½ c. chopped celery
- ¼ c. green pepper
- ½ lb. sausage
- ½ c. grated cheese
- salt to taste
- ½ c. chopped onions
- 1 egg, beaten

Boil squash about 15 minutes. Remove squash and reserve water. Cut squash in half and scoop out centers leaving a thin sheel. Place sheels in a baking dish. Combine all ingredients with pulp from Squash. Moisten with squash water or any meat stock you might have. Fill squash shells. Pour in squash water around the stuffed squash, about ¼ inch deep in the baking dish. Bake at 350 degrees for 30 or 40 minutes. Serves. 6.

SQUASH PUDDING

Mary Gay
Galatia B.W.

- 1 qt. cooked squash, mashed and drained
- ADD:
- 1 cup sugar
- 4 eggs
- 2 cups milk
- 1 cup coconut
- 1 tablespoon vanilla

Pour into casserole dish. Bake at 350 degrees for 45 minutes.

ZUCCHINI SQUASH

Faye Glover
Galatia

Cook sliced zucchini squash with onion in a little water-drain off water. Pour tomato sauce over this with salt and pepper. Add regular or parmesan cheese. Bake at 350 degrees.

SQUASH PIE

Mrs. J.L. Taylor
Galatia B.W.

- 2 cups strained cooked squash
- 2 eggs
- ½ cup sugar
- ½ teaspoon mixed spices
- ½ teaspoon lemon flavoring
- 1 tablespoon flour
- ½ cup canned milk
- ¼ cup melted margarine or butter

Mix all ingredients together and pour in uncooked pie shell. Bake at 350 for 45 minutes. Top with meringue.

SPANISH RICE

Mrs. B.H. Harrell
Jackson B.W.

- 1 cup uncooked rice
- ¼ cup butter, margarine or vegetable oil
- 1 medium onion, thinly sliced
- ½ medium green pepper, diced
- 2 cups stewed tomatoes with juice (canned tomatoes are fine)
- 1 teaspoon salt, dash of pepper
- 1 cup water

Heat butter, margarine or oil in saucepan. Add onion, green pepper, and rice; cook and stir over high heat until lightly browned. Add tomatoes, water, salt, pepper. Mix well, and bring gently to a boil. Cover tightly, lower heat, simmer gently thirty minutes. Serves 4 to 6. For variation, this is also very good if ½ pound of browned ground beef is added along with the rice.

BROWN RICE SUPREME

Mrs. C.W. Bass
Jackson B.W.

- 2 cans beef bouillon (or consomme)
- 1 stick butter, melted
- 1 cup rice, raw
- 1 can mushrooms
- 2 tablespoons chopped onion

Mix all ingredients in a two quart casserole. Season well with salt and pepper. Bake one hour, covered, at 350 degrees. The mushrooms may rise to the top during cooking.

CHINESE FRIED RICE

Geraldine Jones
Brantleys Grove B.W.

Perfect for a barbecued roast

- 1 ⅓ cups packaged precooked rice
- ¼ cup salad oil
- 1 onion, minced
- 2 eggs
- soy sauce

Cook rice in heavy pan according to package directions. In a skillet, heat oil and cook onion till tender but not brown. Add eggs, and scramble with onions. Then add hot rice before eggs set. Mix well; add soy sauce to taste. Makes about 5 or 6 servings.

BROWN RICE

Elizabeth B. Parker
Winton B.W.

- 1 c. rice
- 1 can beef broth
- 1 can consamme
- 1 small onion chopped
- 1 small can mushroom (optional)
- butter

Put all in casserole. Cook at 350 degrees for 1 hour.

STUFFED PEPPERS

Connie Piland
Winton B.W.

- 4 med. green peppers
- 1 lb. ground beef
- 1 can vegetable soup
- 1 small onion
- 2 T. milk
- crackers (saltine)

Mix ground beef, soup, onion, and milk thoroughly. Crumble enough crackers to hold mixture together. Wash peppers and cut in half. Spoon mixture in pepper halves. Place in pan and bake till peppers are tender at 350 degrees.

STUFFED GREEN PEPPERS

Margaret Adams

- 6 large green peppers
- 1 pound lean ground beef
- 1 large chopped onion
- ¼ tsp. hot pepper sauce
- 1 can (15 oz.) tomato sauce
- 1½ cups cooked rice
- 1 tsp. salt

Clean and top peppers. Boil for 5 minutes in salted water to cover. Remove from water and drain. Brown beef and drain off fat. Add onion, salt, hot sauce, cooked rice and all but 1 cup of the tomato sauce. Mix well. Place peppers in baking dish. Fill with beef and rice mixture. Pour remaining tomato sauce over and around peppers. Cover with foil. Bake in 350 degrees F. over for 45 minutes.

STUFFED GREEN PEPPERS

Mrs. Rufus E. Darden
Buckhorn B.W.

If the peppers are small, leave them whole and cut off a slice from the stem end. Cut large peppers in half. Remove the seeds and tough membrane. Cook in boiling water 5 minutes and drain. Sprinkle with salt. Cool. Fill generously with following mixture: (for 4 peppers)

Saute in 2 T. Butter:
- 1 small onion, chopped
- ½ lb. ground beef
- 2 peeled and diced tomatoes (or ½ cup canned tomatoes)
- 1 cup cooked rice - season with salt and pepper

cover with grated cheese or buttered bread crumbs.

Bake 15 minutes at 350 degrees. Raise the temperature to 400 and bake until the tops are brown.

RICE SOUFFLE

Ruby C. Holoman
Woodland B.W.

- 1 c. cold cooked rice
- 3 eggs separated
- ¼ lb. grated cheddar cheese
- 2 tbsp. butter
- ½ c. milk
- pinch of salt

Separate the whites of three eggs from their yolks. Beat the whites until stiff. Add the yolks to one cup of cold cooked rice. (This may be left-over rice). Blend in ½ cup milk, two tbsp. of butter, and ¼ pound grated cheese to this. Stir all of these well. Gently fold in the beaten egg whites, adding a little salt to taste. Bake in a slow oven for about ½ hour to 45 minutes at 300 degrees or until the souffle is brown on top. The casserole should be greased before pouring in the souffle. Serve immediately.

CABBAGE ROLLS

Martha Lewis
Creech Memorial B.W.

- 1 pound ground beef
- 2 teaspoons salt
- ¾ cup cooked rice
- 2 (8 oz.) cans tomato sauce
- ¼ cup brown sugar
- ¼ pound ground pork
- ½ teaspoon pepper
- 1 small onion, minced
- 12 large cabbage leaves
- ¼ cup lemon juice or vinegar

Combine meat, salt, pepper, rice onion and 1 can tomato sauce. Cover cabbage leaves with boiling water for 4 minutes; drain. Place portions of meat mixture in center of each cabbage leaf. Roll up, folding ends over. Place seams side down in skillet. Mix remaining tomato sauce with brown sugar and lemon juice, pour over rolls. Simmer covered 1 to 1¼ hours; Baste often. Serves 6.

STEAMED CABBAGE

Bertha Taylor
Galatia B.W.

- 1 medium sized cabbage
- 4 tablespoons margarine
- 1 cup water
- salt and pepper to taste
- red pepper can be added if desired.

Cook in covered frying pan for about 30 minutes on medium heat.

HUNCHED TOMATO

Mrs. J.E. Wilder
Harrellsville B.W.

- 4 strips bacon
- 1 large onion
- 1 qt. tomatoes
- 3 tablespoons brown sugar
- ⅓ teaspoon salt
- 3 tablespoons cornstarch

Brown bacon and onion breaking bacon up in pieces. Pour ½ grease off and add tomatoes and brown sugar. Let this cook for a few minutes. Put salt and cornstarch in a jar with enough water to shake and mix well. Add this to mixture cooking and cook until thickened.

TOMATO PUDDING

Dolly Smith
Winton B.W.

1 can tomatoes or fresh tomatoes
2 slices bread or biscuit crumbs
3 pats of margarine
½ c. sugar (or to suit taste)

Mix tomatoes, add ½ can water, add bread crumbs, margarine, sugar all together in frying pan, cook until it thickens.

SCALLOP POTATOES

Lucy Eure
Buckhorn B.W.

6 medium size potatoes
½ stick butter
1 T. flour
⅔ c. milk
½ c. grated cheese

Slice potatoes and boil on top of stove. Mix butter, flour, milk and ⅔ of cheese in saucepan to thicken. Place potatoes in dish putting sauce on each layer of potatoes. Sprinkle the remainder of cheese on top and put in oven until melted and brown on top.

OVEN BROWNED POTATOES

Peggy Jones
Mars Hill B.W.

8 to 10 medium irish potatoes
1 stick margarine
1 pkg. dry onion soup mix
½ c. water

Peel and dice potatoes. Spread evenly in large buttered baking dish. Dot with margarine; sprinkle with dry soup mix; add water. Cover with aluminum foil. Bake at 375 deg. for 25 minutes. Yields 8 servings.

SWEET POTATO CROQUETTES

Evelyn Alexander
Connaritsa B.W.

4 medium sweet potatoes
1 t. salt
2 T. brown sugar
1 egg beaten
2 T. butter
¼ t. pepper
¼ c. chopped blanched almonds
1 T. water
fine bread crumbs

Boil or bake sweet potatoes, or use canned ones. Mash and add butter, salt, pepper, sugar, and beat until fluffy, add almonds, shape into patties or cylinders and roll in crumbs, dip in mixture of eggs and water, and roll in crumbs again. Fry in deep fat at 375 for 3 or 4 minutes or until golden brown. Drain on unglazed paper and serve hot. Makes 12 croquettes.

FRENCH FRIED SWEET POTATOES

Beatrice Sprivey
Winton B.W.

Cut peeled, raw sweet potatoes in one-inch strips or very thin slices. Cover with cold salted water for 30 minutes. Drain and dry thoroughly. Fry in hot, deep fat.

BAKED BEANS

Loretta Blowe
Conway B.W.

1 reg. can of pork and beans
2 or 3 tbls. Karo syrup
1 to 2 strips of bacon

Combine and bake in slow oven about 45 minutes to 1 hour, until juice has cooked out. This will serve from 4 to 6 people.

CHILI BEANS

Marion Smith
Buckhorn B.W.

2 lbs. ground beef
½ c. chopped onions
½ c. chopped green pepper
½ c. chopped celery
2 15 oz. cans kidney beans
2 16 oz. cans tomatoes
1 6 oz. can tomato paste
1 1½ T. chili powder
2 tsp. salt

Cook beef, onions, green pepper and celery until meat is brown. Add remaining ingredients. Cover and simmer 1 to 1½ hours.

FRENCH PEAS

Mrs. L.P. Britton, Sr.
Early's B.W.

2 slices bacon
2 green onions
1 cup finely shredded lettuce
1 teaspoon flour
⅓ cup canned or fresh chicken broth
1 can (1 lb) peas
1 can (5 oz) water chestnuts
salt

Cook bacon cut in ½ inch pieces until crisp. Add sliced green onion. Cook until tender. Add lettuce. Cover and simmer 5 minutes. Stir in flour. Add chicken broth. Cook until thickened, stirring. Add drained peas and sliced chestnuts. Mix lightly and heat. Season.

BUTTERED RUTABAGAS

Dora Shearin
Ahoskie B.Y.W.

3 pounds rutabagas
3 tbsp. margarine
1 tbsp. flour
2 tsp. sugar

Peel and slice rutabagas. Simmer in salted water until tender. Drain, reserving 1 cup liquid. Mash cooked rutabagas. Combine flour and margarine over low heat. Add reserved liquid and then sugar. Simmer until thickened. Add mashed rutabagas to sauce.

ASPARAGUS CASSEROLE

Adelaide Jenkins
Connaritsa B.W.

2 cans cut asparagus
½ can almonds
2 hard boiled eggs
1 c. buttered bread crumbs
1 can cream of mushroom soup

Butter casserole dish well. Put layer of asparagus, slice eggs over this, add layer of nuts, and then soup, continue until all ingredients are used. Top with slices of sharp cheese and cover with bread crumbs and bake in moderate oven for about 30 minutes.

ASPARAGUS CASSEROLE

Rita Myers
Ahoskie B.W.

1 can cream of mushroom soup
bread crumbs
2 hard boiled eggs (chopped)
1 or 2 cans of asparagus
grated cheese (optional)
dash salt

Mix all together and pour into 1½ quart casserole dish. May top with french fried onion rings or bread crumbs. Bake at 350 degrees for 30 minutes.

ASPARAGUS CASSEROLE

Mary Lowry
Jackson B.w.

1 can asparagus
1 can cream of chicken soup
½ cup grated american cheese
1 small minced onion
2 hard boiled eggs, sliced in big slices
1 small package potato chips
1 oz. almonds (blanched) cut in large pieces

Place layer of asparagus in casserole. Sprinkle half the eggs and nuts over this. Place remainder of asparagus and remainder of eggs and nuts on top. Pour over the asparagus the soup into which the cheese and minced onion have been slowly heated and blended. Sprinkle cheese over top and run in oven until hot. Crush potato chips and sprinkle over casserole and serve. Half asparagus and half garden green peas makes a good variation of this.

ASPARAGUS CASSEROLE

Margie Ricks
Galatia B.W.

1 can green asparagus
1 can mushroom soup
3 hard boiled eggs
1 cup toasted bread crumbs
1 cup sweet milk
salt and pepper to taste

Grease casserole dish with butter and arrange in alternate layers, asparagus, mushroom soup, bread crumbs, and sliced eggs. Pour over this one cup of sweet milk and dot top with butter. Bake in moderately hot oven for about 40 minutes. For large casserole, add one more can mushroom soup.

ASPARAGUS CASSEROLE

Gertrude M. Lanier
Conway B.W.

- 1 can green asparagus
- 1 cup mushroom soup
- 3 hard boiled eggs
- 1 cup toasted bread crumbs
- 1 cup sweet milk
- salt and pepper to taste

Grease casserole dish with butter and arrange in alternate layers, asparagus, mushroom soup, bread crumbs, and sliced eggs. Pour over this one cup of sweet milk and dot top with butter. Bake in moderately hot oven for about 40 minutes. Strips of red pimento and green pepper to this give delightful flavor. Bacon strips across top of dish in place of butter also add to flavor.

ASPARAGUS CASSEROLE

Mrs. R.W. Britt
Severn B.W.

- 1 can green asparagus, drained
- 6 tbsp. butter
- 2 tbsp. flour
- 2 cups milk
- ⅓ tsp. salt
- ⅓ cup bread crumbs, buttered
- 2 hard-boiled eggs (optional)
- ⅓ cup blanched almonds, sliced
- ½ cup grated cheese

Make cheese sauce out of 4 tbsp. butter, flour, milk, salt, and grated cheese. Place layer of asparagus in bottom of baking dish. Add in layers sliced eggs, almonds, cheese sauce and remaining asparagus. Top with buttered bread crumbs and cheese sauce. Heat in oven until slightly brown.

ASPARAGUS CASSEROLE

Mrs. Russell Cox
Conway B.W.

- 1 can DelMonte asparagus spears
- 1 egg beaten
- ½ cup grated cheese
- 1 cup cracker crumbs
- ½ cup milk
- ½ tsp. salt
- ⅛ tsp. pepper
- ½ small can pimento
- ½ stick melted butter

Mix all together. Save ½ of crumbs and butter for top. Bake at 350 degrees for 30-40 minutes. Cover with aluminum foil while cooking.

BROCCOLI CASSEROLE

Mrs. Una F. Harris
Jackson B.W.

- 2 boxes chopped broccoli - cook 5 min. and drain
- 1 can mushroom soup
- 2 beaten eggs
- 1 cup grated sharp cheese
- 1 Tbspoon chopped onions
- 1 cup mayonnaise
- salt and pepper to taste

Stir, put in greased casserole with cheese or Ritz crackers crumbled on top. Cook at 350 degrees for 45 minutes. Make ahead and refrigerate until needed.

BROCCOLI CASSEROLE

Lula Mae Chamblee
Connaritsa B.W.

- 2 pkg. frozen chopped broccoli
- 1 c. grated sharp cheese
- ½ can mushroom soup
- 2 eggs well beaten
- 1 c. mayonnaise
- ½ pk. Pepperidge Farm Stuffing mix
- 1 med. onion chopped

Mix all except broccoli and stuffing mix. Then stir in broccoli. Put in a buttered casserole and top with dressing mix. Dot with butter and bake at 350 for about 30 minutes.

BROCCOLI CASSEROLE

Helen H. Stephenson
Jackson B.W.

- 2 pkg. frozen chopped broccoli, cooked as directed and drained
- 1 can undiluted mushroom soup
- ½ cup mayonnaise
- 1 cup grated sharp cheese
- 2 eggs beaten well
- 3 teas. grated onion.

Add all ingredients to drained broccoli. Pour in 9 x 13 casserole and top with bread crumbs. Sprinkle heavily with parmesan cheese and paprika. Bake at 350 degrees for 45-55 minutes.

BROCOLLI CASSEROLE

Malenda Parker
Ahoskie B.Y.W.

- 1 10 oz. pkg. chopped broccoli
- 1 can mushroom soup
- ¼ cup mayonnaise
- ⅛ cup milk
- ½ cup sharp cheese
- 1 egg

Cook broccoli, drain, beat in egg with fork. Add soup, cheese, milk and mayonnaise. Blend well. Cover with bread crumbs. Bake at 350 degrees for 45 minutes or until solid.

BROCCOLI CASSEROLE

Mrs. Grady P. Davis, Sr.
Conway B.W.

- 2 10 oz. pkgs. frozen broccoli
- 1 can cream of mushroom soup (undiluted)
- 1 ½ cups shredded cheddar cheese
- 1 egg, beaten
- ¼ c. milk
- ¼ c. margarine
- 2 tsps. horseradish
- 2 tsps. melted butter (top)
- ¼ c. cracker crumbs (top)

Cook broccoli according to directions and drain. Combine soup, cheese, egg, milk, margarine and horseradish and stir into broccoli. Place in greased 2 qt. casserole and put on topping. Melt shortening, mix with cracker crumbs and spread on top. Sprinkle cheese over all. Bake 350 degrees for 45 minutes.

BROCCOLI CASSEROLE

Sara Ann Hobbs
N.C. W.M.U.
Ex. Secretary

1 or 2 pkgs. broccoli
1 cup mayonnaise
1 can cream of chicken soup
½ cup sharp cheese
1 beaten egg

Cook broccoli in salted water. Drain. Combine mayonnaise, undiluted soup, egg and cheese. In casserole place layer of broccoli and layer of sauce until all broccoli and sauce have been used. Cover with layer of Pepperidge Farm Herb Dressing and bake in 350 degree oven for 45 minutes or until brown and fluffy.

STRINGBEAN CASSEROLE

Mattie Harris
Elam B.W.

Mary Gay
Galatia B.W.

2 cans French style stringbeans (drained)
add salt and pepper to taste
1 can cream of mushroom soup
1 can onion rings

Put all ingredients into greased baking dish, except onion rings. Bake at 375-400 degrees for 20 minutes. Add onion rings. Bake 5 minutes more. Remove from oven.
Note: You may also use home canned stringbeans.

GREEN BEAN CASSEROLE

Peggy Lou Holloman
Christian Harbor B.Y.W.

1 can (10½ oz) condensed cream of chicken soup
1 teaspoon soy sauce
1 can (10½ oz) french fried onions
3 cups cooked french style green beans
dash of pepper

In one quart casserole pan, stir soup and soy sauce until smooth; mix in ½ can onions, beans and pepper. Bake in a 350 degree oven for 20 minutes or until bubbling. Top with remaining onion and bake 5 minutes more.

EASY CASSEROLE

Edith Hollowell
Creech Memorial B.W.

1 large can snaps or asparagus (drained)
1 can of cream of celery soup or cream of mushroom soup
1 can french fried onions

Place snaps in bottom of dish and cover with soup. Bake in oven at 325 degrees until soup bubbles. Place french fried onions on top of soup and brown. Remove from oven and serve.

PEANUT SQUASH CASSEROLE

Mrs. R.G. Whitley
Buckhorn B.W.

- 1 pint cooked squash
- ⅔ c. onion, chopped fine
- ⅔ c. ground, cured ham
- 1 ½ c. ground peanuts
- 1 ½ c. milk
- 2 T. flour
- 1 tsp. salt
- ½ tsp. pepper

Cream squash, add onion, ham and peanuts. Stir in milk and flour. Add salt and pepper. Pour in baking dish, spread one tablespoon peanut oil or butter over top. Bake at 375 degree until slightly brown.

SQUASH CASSEROLE

Mrs. R.G. Maynard
W.M.U. of N.C.
Raleigh

- 1-2 lbs. squash (cooked until tender)
- 2-3 carrots (sliced and cooked until tender)
- 1 small jar chopped pimento
- small amount chopped onion if desired
- 1 can cream of chicken soup, undiluted
- cup sour cream
- salt to taste

Combine above ingredients and put in casserole dish which has been buttered and lined with a few wafer crumbs. Bake in 350 degree oven for 15 minutes, cover with wafer crumbs and dot with butter and bake additional 15 minutes. (Pepperidge Farm Herb Dressing mix can be used instead of Waverly Wafers)

SQUASH CASSEROLE

Mrs. Bates King
Mt. Tabor B.W.

- 2 cans of mushroom soup
- 2 cans of squash drained
- 1 carton sour cream
- 1 carrot grated
- 1 onion grated
- ¾ c. cheese grated
- ½ stick melted butter or margarine
- 4 oz. (1 ½ pkg.) seasoned bread crumbs

Combine all ingredients and bake in square dish until bubbles appear. Bake in 350 degree oven for about 30 to 40 min. Sprinkle small amount of crumbs on top the last few minutes before removing from oven.

SUMMER SQUASH CASSEROLE

Beatrice Spivey
Holly Springs

- 1 onion (chopped)
- 1 Tbsp. butter or oil
- 2 med. yellow squash (sliced)
- 3 med. tomatoes (chopped)
- ½ cup grated cheddar cheese
- ¼ cup bread crumbs

Saute onion in hot butter until tender, add squash and tomatoes, cover and simmer until squash is tender. Put this now into a casserole dish, top with cheese and bread crumbs. Bake at 400 degrees for 20 minutes.

EGGPLANT OR SQUASH CASSEROLE

Elizabeth Miller
Mars Hill B.W.

- 2 med. eggplants or 3 med. squash
- 1 cup chopped onion
- 1 cup chopped green pepper
- 2 cups tomatoes

Slice eggplant or squash and roll in flour, salt and pepper. Fry in butter or bacon drippings until lightly brown. Cook tomatoes, peppers and onion together until tender. Layer ingredients beginning with eggplant and then tomato mixture. Top with grated cheese. Bake at 350 degrees about 25 or 30 minutes.

SQUASH CASSEROLE

Marjorie Daniel

- 1 quart tender squash (cooked in salt water)
- ½ stick margerine
- ⅓ cup water
- 1 can cream of chicken soup
- ¼ lb. crackers (crushed)
- 2 eggs - beaten
- 3 tablespoons Lipton onion soup

Mix ingredients as listed. Bake in uncovered dish at 350 F. for 30 minutes. Top with cheese.

SQUASH CASSEROLE

Gertie Evans
Riverside

- 2 quarts squash
- 1 large onion
- 1 ½ cups of carton milk
- ½ pound sharp cheese
- potato chips

Cut up squash and onion and cook in boiling water until tender. Drain. Put milk and cheese in greased 10" x 13" pan. Spread squash and onion mixture over the cheese and milk, then cover top with crushed potato chips. Bake at 350 degrees for one hour.

COPPER PENNIES

Ruth Rumbelt
Rich Square B.W.

- 1 ½ lbs. carrots
- 2 medium onions
- 1 green pepper
- 1 can tomato soup
- ¾ cup vinegar
- ¾ cup sugar
- 1 tsp. mustard
- 1 tsp. worchestershire sauce
- ¼ cup salad oil

Peel, slice, and cook carrots until tender. Drain. Chop the onions and green pepper. Place by layers in casserole dish. Heat together the remaining ingredients and pour over the carrots. Chill in refrigerator at least 12 hours. This recipe keeps for days.

CARROT AND CHEESE NOODLE CASSEROLE

Nina Mae Ricks
Conway B.W.

- 2 cups coarsely grated carrots
- 5 tablespoons butter or margarine melted
- 2 eggs
- 1 cup (4 oz.) grated sharp cheddar cheese
- 2 cup light cream or milk
- 2¼ cups thin spinach noodles, cooked according to package directions to yield 1½ cups cooked
- ½ teaspoon minced fresh sage or ¼ teaspoon dried thyme
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- paprika

Saute grated carrots lightly in tablespoon butter margarine in a small skillet. Preheat oven to 400 degrees. Beat together eggs, cheese, cream or milk, and 4 tablespoons butter or margarine. Add carrots, spinach noodles, sage or thyme, salt and pepper. Pour into a greased 1 quart baking dish; sprinkle wit paprika. Bake in a 400 degree oven for 20 minutes or until golden brown. Makes 3-4 servings.

CARROT LOAF

Mrs. David Hare
Mt. Tabor B.W.

- 2 cups mashed cooked carrots
- 2 slightly beaten eggs
- ½ t. salt
- ¼ t. pepper
- 2 T. sugar
- ¼ cup cream or evaporated milk

Combine all ingredients; mix and place in greased casserole or mold, set in pan or hot water. Bake in moderate oven (350 degrees) until firm, about 45 minutes. Turn loaf out on a hot platter and surround with buttered peas.

SWEET POTATO CASSEROLE

Bessie Stephenson
Buckhorn B.W.

- 3 c. cooked sweet potatoes, mashed
- 1 cup sugar
- ½ tsp. salt
- 2 eggs beaten
- ½ stick margarine, melted
- ½ c. milk
- ½ tsp. vanilla
- pinch cinnamon and ginger

Combine and pour into casserole dish.

Topping:

- 1 c. brown sugar
- 1 c. chopped nuts
- ⅓ c. flour
- ⅓ stick melted margarine

Stir until butter saturated. Pour over sweet potatoes. Bake 350 degrees for 35 minutes.

SWEET POTATO CASSEROLE

Mrs. Cecil H. Harrell
Colerain B.W.

- 3 c. cooked mashed potatoes
- ½ stick butter, melted
- 1 tsp. vanilla
- 1 c. sugar
- 2 eggs
- ½ c. milk
- ½ tsp. salt

Mix above ingredients together. Pour into buttered baking dish. Sprinkle with topping using.

- ½ stick butter
- ½ c. self rising flour
- 1 c. chopped pecans
- 1 c. brown sugar

Melt butter; stir in brown sugar. Add self-rising flour, then nuts. Mix until crumbly. Sprinkle over potatoes and bake in 350 degree oven 30 minutes.

YAM CASSEROLE

Mrs. Clyde Jenkins
Potecasi B.W.

- 3 medium sweet potatoes
- 3 eggs
- ¾ cup sugar
- ½ cup milk
- ½ t. nutmeg
- juice of 1 lemon or 3 T. orange juice

Boil potatoes in their jackets until tender. Remove peelings and run through a sieve. Using an electric mixer, add other ingredients. Blend well. Pour into buttered casserole dish.

Topping:

- ¾ c. brown sugar
- 2 T. flour
- ¾ stick margarine
- ½ c. chopped nuts

Mix well and add to top of yam mixture. Bake in 375 degree oven for 30 to 45 minutes until set.

EASY SCALLOPED POTATOES

Jackie L. Barnes
Potecasi B.Y.W.

- 3 to 4 cups thinly sliced raw potatoes
- 1 tbsp. minced onion
- ¼ stick of butter
- salt and pepper
- 1 ¼ cups hot milk

Heat oven to 350 degrees (mod.). Arrange the potatoes in layers in 1 ½ qt. baking dish. Sprinkle each layer with minced onion, salt, pepper, and dot with butter. Add milk. Bake uncovered about 1 ¼ hours. Serves 4.

RICE CASSEROLE

Eva White
Colerain B.W.

- 1 c. rice, long grain regular
- 1 c. beef bouillon
- ½ stick butter
- ½ can water chestnuts
- 1 c. chicken consomme
- 1 medium onion
- ½ can mushrooms
- salt, pepper, parsley to taste

Saute onion in butter. Add salt, pepper and parsley. Add chestnuts and mushrooms. Mix all ingredients in covered greased casserole. Cook 1 hour at 350 degrees.

GREEN RICE CASSEROLE

Mrs. Tencie Duke
Potecasi

- 1 cup long grain rice
- 1 package broccoli (cooked and cut up)
- 2 tablespoons butter
- 1 small onion chopped
- ½ cup milk
- 1 can cream of celery soup
- ½ cup cheese whip (small jar)

Mix and bake 45 minutes until tender, at 350 degrees.

VEGETABLE CASSEROLE

Mrs. Gilbert Northcott
Menola B.W.

- 1 can white shoe peg corn (drained)
- 1 can french style green beans (drained)
- ½ cup chopped celery
- ½ cup onions chopped
- ¼ cup chopped green pepper
- ½ cup grated sharp cheese
- ½ cup sour cream
- 1 can cream celery soup
- salt and pepper

Mix together and put in casserole.

Topping:

Crumble ½ box ritz cheese crachers (small box) and mix with ½ stick margarine (melted). ½ cup slivered almonds. Bake at 350 degrees for 45 minutes.

SIX-LAYER DINNER

Mrs. Cecil S. Fairless
Christian Harbor B.W.

- 2 c. sliced potatoes
- 2 c. chopped celery
- 1 lb. ground beef
- 1 c. sliced onions
- 1 c. cooked tomatoes
- 2 T. salt
- ½ t. pepper
- green pepper rings

Alternate layers of potatoes, celery, beef, onions and tomatoes in greased 2 qt. casserole. Sprinkle each layer with salt and pepper. Garnish with green pepper rings. Bake at 350 degrees F. for around 2 hours. Yields 6 servings.

Conservation

SPICED APPLE PIE FILLING FOR CANNING

Elsie Gay
Galatia B.W.

5 cups sliced apples (about 7 med. size apples)

½ to ¾ cup sugar (depending on sweetness desired)
1 tablesp. tapioca
¼ to ½ cup water (depending on juiciness of apples)

large bowl salted water (1 tablsp. salt for each qt. of water.)

¼ tsp. cinnamon
⅛ tsp. nutmeg

1 tablesp. lemon juice

Wash, core, peel, slice and measure apples into salt water. (Do not leave in salt water longer than 20 minutes; rinse before cooking.) Mix sugar, spices, tapioca and water. Stir over low heat until sugar is dissolved. Add apples; bring to boil over moderate heat; lower heat; cover and simmer 10-15 minutes, or until slices are barely tender. Add lemon juice. If juice is thick, add a little boiling water to thin consistency of honey. Pack hot apple mixture to within ½ inch of the top of 1½ pint fruit jar. Run knife down between apples and side of jar to remove air bubbles. Adjust lid according to manufacturer's directions. Process 20 minutes in boiling water bath. Remove jars; complete seal, if necessary. Cool upright, away from drafts. Label. Each jar makes enough filling for 8-inch pie. Dot filling with 1-2 tablespoons butter or margarine before putting on top crust.

If you are an average adult, here is your typical day: you speak 4,800 words, breathe 23,000 times, move 650 muscles, inhale 438 cubic feet of air and exercise 7 million brain cells.
EVER WONDER WHY YOU'RE TIRED AT NIGHT?

FIG SUPREME

Lillian Norvelle
Christian Harbor B.W.

3 cups mashed figs (peeled)

3 cups sugar
1 box (6 oz.) strawberry jello

Mix all three ingredients together and boil for five minutes. Pour into sterilized jars.

WATERMELON RIND PICKLE

Mrs. V.J. Liverman
Murfreesboro B.W.

- 1 medium size watermellon
- 6 pounds sugar
- 2 quarts vinegar
- 3 tablespoons whole cloves
- 1 8 oz. bottle maraschino cherries
- 4 sticks of whole cinnamon

Peel rind of watermellon and cut into small square pieces. Soak rind in weak salt water overnight. Drain the next morning and cook in clear water 1 ½ hours until clear. Let drain about 1 hour. Make syrup with sugar and vinegar. Put spices in a small bag or tie in cheesecloth and put spices in and cook with syrup for 40 minutes. Then put rind in syrup and let stand overnight. Cook the next morning for 20 minutes. Add cherries and cook for 2 minutes then pack pickle in jars and seal.

WATERMELON RIND PICKLE

Mrs. Randolph Burgess
Conway B.W.

- 1 bottle lily lime
- 1 box mixed pickling spices
- 10 lbs. rind - peel skin off and cut red out, then cut in ½ inch or bite size pieces
- 10 lbs. sugar
- 2 qts. vinegar
- ¼ cup salt

Prepare lime solution in 1 gallon cold water and soak rind overnight. Rinse thoroughly in cold water and drain. Put in salted water and boil about 30 minutes. Drain and rinse thoroughly again in cold water. While draining, make syrup of vinegar, sugar and spices, add rine and boil 1 hour. Pack in hot, sterile jars. Boil syrup a few minutes longer, then cover pickle and seal.

WATERMELON RIND PICKLE

Mrs. Clyde Warrick
Seaboard B.W.

- 1 bottle lilly lime
- 10 lbs. watermellon rind, peeled, cut into pieces
- 3 qts. vinegar
- ½ box whole cloves
- ½ box whole all spice
- ½ box whole giner
- 8 lbs. sugar

Add Lilly lime to enough cold water to cover watermellon rind, stir well, add rind and soak overnight. On second day wash rind thoroughly, boil 20 minutes in water to which 2 tablespoons salt has been added, drain well. Make syrup of vinegar, sugar, and spices (tied in cheesecloth), add drained rind, and boil for 2 hours. Pack in jars and seal while hot.

WATERMELON PICKLES

Nancy Parker Watson
Winton B.W.

- 1 watermelon (5 ½ lb. rind)
- 4 T. salt
- 3 T. powdered alum
- 5 ½ lb. (11c) sugar
- 2 c. white vinegar
- 1 ½ T. whole cloves
- 6 blades mace
- 3 sticks cinnamon

Remove most of the pink fruit from watermelon rind; a little rim of pink makes your pickles prettier. Cut all outer green skin from rind. Cut rind in 2-inch chunks or triangles. Weigh out 5 ½ pounds or measure 4 quarts of rind, add salt and 4 quarts of cold water. Let stand in kitchen overnight. Drain and rinse well. Add alum and 4 qts. water. Cook to a boil, reduce heat, simmer 30 minutes. Drain and rinse. Simmer in 4 more quarts water until tender, about 45 minutes. Water should cover rind; add more if needed. Add the sugar and cook brisly until rinds looks transparent. Takes about 45 minutes. Now add vinegar and cook 25 minutes more. Toss in all spices and cook 5 minutes only. Longer cooking darkens the syrup. Pack rind, along with spices.

PICKLED WATERMELON RIND

Maude Brinkly
Brantley's Grove B.W.

- rind of 1 watermelon
- ½ cup salt
- 3 qts. cold water
- 1 ½ qts. boiling water
- 3 cups vinegar
- 6 cups sugar
- 3 tablesp. whole allspice
- 3 tablesp. whole clove
- 5 3" sticks whole cinnamon
- peel of 1 lemon

Cut in 1" sq. Prepare a brine of cold water and salt. Pour over the prepared watermelon rind. Cover and let stand overnight. Drain and rinse with fresh water. Drain. Cover with fresh water and bring to a boil. Simmer until tender - about 10 minutes. Drain. Combine boiling water, vinegar, sugar, spices and lemon peel. Bring to a boil. Add watermelon rind. Bring to a boil and boil gently until the rind is clear and transparent. About 45 minutes. Pour immediately into hot sterilized jars. Seal at once. Makes 4 to 5 pints.

Note: If a crisp pickled rind is desired soak the rind in lime water instead of salt water. Prepare lime water by dissolving 2 ½ tablespoons of slaked lime in 3 qts. of cold water.

WATER MELON RIND PICKLES

Mrs. Bert Willis
Merry Hill B.W.

- 7 lbs. melon rind
- 7 lbs. sugar
- 2 cups vinegar
- ½ teaspoon oil of cloves
- ½ teaspoon oil of cinnamon

Trim rind, cut into cubes parboil until tender, but not soft. Drain. Combine sugar, vinegar, cloves and cinnamon and bring to a boil. Pour on rind. Let stand over night for three nights in succession. Each morning draining off syrup, heating and pouring on rind again. Seal in jars third morning. Makes 8 pints.

WATERMELON RIND PICKLE

Ella Mae Stokes
Severn B.W.

Remove rind and all pink; cut inpieces. For 10 lbs. rind use 12 lbs. sugar; 1 qt. white vinegar; 40 drops oil of cinnamon, 40 drops oil of cloves. Soak overnight in clear water (I always add pickling lime for crispness). Pour off water (and rinse well if lime is used. Add new water and boil 10 minutes. Drain carefully in tea towels. Add sugar, oils, vinegar. Leave for 24 hours, stirring occasionally. Boil for ten minutes and can in sterilized jars.

WATERMELON RIND PICKLE

Mrs. Cecil Joyner
Meherrin B.W.

- 7 or 8 lbs of rind
- ½ bottle Lily's lime
- 2 tbsp. salt
- 4 lbs. sugar
- 3 pints vinegar
- 1 box pickling spice

Peel rind and cut into squares. Cover with lime water and let soak overnight. Next morning, drain and cover with water. Add salt and boil 20 minutes. Drain, cover with water and boil 20 more minutes. Drain. In a large pot, mix vinegar, sugar and spices. Tie spices in bag, if desired. Bring to a boil. Put in rind which has been drained and let simmer for 3 hours. Put in jars and seal.

WATERMELON RIND PICKLE

Daphne Askew
Creech Memorial B.W.

- 7 pounds rind
- 3½ lbs. (6c) sugar
- 1 pint vinegar
- ½ teaspoon cloves
- ½ teaspoon cinnamon

Cover rind with hot water and boil 8 to 10 minutes until tender. Drain, make syrup, cover, and let stand over night. Heat syrup for 2 mornings and pour over rind. Heat rind and syrup 3rd morning. Pack in jars and seal while hot. (make syrup by mixing all ingredients and boil for about 5 minutes.)

BREAD AND BUTTER PICKLE

Ella Mae Barnes
Severn B.W.

- 4 quarts sliced, unpared medium cucumbers
- 6 medium white onions, sliced
- 2 green peppers, diced
- 3 cloves garlic, optional
- ⅓ cup salt
- 3 cups vinegar
- 1½ teaspoon celery seed
- 2 tablespoons mustard seed
- 5 cups sugar
- 1½ teaspoon tumeric

Combine cucumbers, onions, green peppers and whole garlic cloves. Add salt, cover with cracked ice, mix thoroughly. Let stand 3 hours, drain well. Remove garlic. Combine remaining ingredients and pour over cucumber mixture. Bring to boil. Fill hot jars to ½" from top, and seal. Makes 8 pints.

GREEN TOMATO CRISP PICKLE

Una F. Harris
Jackson B.W.

- 7 lbs. sliced green tomatoes
- ½ gal. vinegar
- 4 lbs. sugar
- ½ box pickling spices
- 1 teaspoon ginger (optional)

Soak sliced tomatoes over night in Lilly Lime and rinse. Pour hot syrup over tomatoes and let stand 24 hours. Cook for 40 minutes. Seal in jars while hot. Makes about 5 quarts.

MARION'S PICKLED FIGS

Mrs. T.A. Taylor
Christian Harbor B.W.

- 3 qts. firm ripe figs
- 2 qts. boiling water
- 1 cup water
- 1 cup vinegar
- 2 T. broken cinnamon sticks
- 1 T. whole cloves
- 6 cups sugar

Wash figs and cover with boiling water and let stand 5 minutes. Drain. Mix the cup of water with sugar and vinegar in sauce pan, add spices, (tied in bag). Bring to boil then add figs. Bring to boil and cook 10 minutes. Let stand overnight. Next morning bring to boil and cook 10 minutes more. Repeat this on third day. Pack in sterile jars and process for 10 minutes.

NEVER FAIL DILL PICKLES

Eula Baker
Bethany B.W.

3 c. water
1 c. vinegar
¼ c. salt
½ gal. cukes

Fill jars with washed cucumbers. Add 1 dill head, ¼ t. garlic, or 1 bulb, ½ t. crushed red pepper ½t. dry mustard seed. Then add ¼ t. alum. Pour boiled solution of water, vinegar, and salt over cucumbers. Seal. Ready to eat in three weeks.

QUICK AND EASY DILL PICKLES

Lois Byrum
Colerain B.W.

Wash medium to large size cucumbers. Pack in quart jars. (Will probably hold about 5 cucumbers according to size). Mixture:

2 qts. water to 1 qt. white vinegar
¾ cup salt

Bring this mixture to a full boil. Pour mixture in jars over cucumbers. Add 3 tsp. dill seed to each jar. Put in canner about 5 minutes to seal.

CUCUMBER PICKLES

Lucy Bowen
Cashie B.W.

7 lb. cucumbers cut before weighing
3 cups building lime
3 gal. water

Soak cucumbers in lime water 24 hours. Take out and put in fresh water. Change every hour for 4 hours. Make a syrup of 2 cups sugar to one cup vinegar. Put enough to come to top of cucumbers. Soak overnight in syrup and boil next morning in syrup for one hour. Use spices in usual way. Pack in jars and seal while hot.

ICICLE PICKLE

Hallie Overton
Galatia B.W.

1 peck cucumbers - cut lengthwise ¼ or ½. Add 2 cups salt to 1 gallon boiling water. Pour over cucumbers. Let stand 1 week. Skim and stir each day. Drain, cover with boiling water, let stand 24 hours. Drain, cover with boiling water and 1 cup alum, let stand 24 hours. Rinse well and drain. Heat syrup to boiling point and pour over cucumbers 4 mornings.

Syrup

8 pints sugar
1 pint water
3 pints vinegar

Mix spices tied in a bag.

CUCUMBER LIME PICKLE

Mrs. A.E. Archer
Buckhorn B.W.

7 lbs. cucumber (slice crosswise), mix 2 c. of lime to 2 gallons water, soak cucumber slices 24 hours in lime water. Then rinse in three different cool waters. Soak three hours in ice and water. Then remove. Make syrup of:

- 2 qt. vinegar
- 4 ½ lbs. sugar
- 1 T. salt

Pour syrup over cucumbers. Let set over night. Add pickling spice to suit taste. Boil mixture for 35 minutes and can.

PICKLES

Mrs. Malcolm Copeland
Ahoskie B.W.

- 1 gallon jar with wide mouth
- cucumbers - washed & sliced to fill jar
- 2 Tbsp. powdered alum
- 2 Tbsp. salt
- 1 qt. of vinegar (approx.)
- 2 ½ lbs. sugar (approx.)
- 1 ½ tbsp. pickling spieces in cheesecloth

Wash and slice cucumbers crosswise and place in jar until full. Measure alum and salt and put in jar. Cover all cucumbers with vinegar. Put wax paper and foil around top of jar and place the top on. Shake well. Set aside somewhere for at least 1 month (can be left several months). Pour off vinegar leaving pickles inside jar. Cover well with the sugar and place spices in jar. Cover and shake well and put aside. Pickles will be ready in a few days. You may want to add more sugar to make more syrup. These can be left in the jar or put in smaller containers.

SWEET CUCUMBER PICKLE

Mrs. Grady Britton
Galatia B.W.

- 7 lbs. cucumbers
- 3 cups lime
- 8 qts. water

Soak 24 hours in lime and water, soak 4 hours in clear water, changing every hour. Mix ½ gallon vinegar, 5 lbs. sugar, 1 box pickle spice. Soak in syrup overnight and cook for 1 hour. Put in jars and seal.

PEPPER RELISH

Jane M. Taylor
Christian Harbor B.Y.W.

- 12 green peppers
- 12 red peppers
- 3 to 4 onions
- 4 T. salt
- 3 lbs. cabbage, ground

Grind pepper, cabbage, and onions. Pour boiling water (salted) to cover cabbage, peppers and onions. Let stand 15 minutes, drain and pour on boiling clear water and let stand 5 minutes. Drain.

Syrup

- 2 cups sugar
- 1 cup vinegar
  spices in bag

Make enough syrup to cover mixture or make as juicy as you like. Put cabbage mixture in syrup and simmer for 5 minutes. Pack in jars, process for 10 minutes in hot water bath.

PEACH PICKLE (AND PEAR PICKLE)

Myrtle Lassiter
Creeksville B.W.

Take 2 cups sugar to each cup vinegar. Add spices to taste (cloves and cinnamon.) Boil in large pot. Add as many peeled peaches as syrup will cover, and boil until fruit is tender. Remove fruit and pack in sterilized jars. Keep boiling syrup until it begins to thicken then pour over furit and seal jars.

SQUASH PICKLE

Peggy Brinkley
Ahoskie B.Y.W.

- 8 cups thin sliced squash
- 2 cups chopped onions
- 2 cups chopped green bell pepper (otpional)
- 2 cups chopped red bell pepper (optional)

Mix above ingredients together. Add 2 tbsp. salt and let stand 1 hour. Drain. Mix together:

- 2 cups cider vinegar
- 3 cups white sugar
- 2 tsp. celery seed
- 2 tsp. mustard seed

Bring to boiling point. Pour over the squash mixture. Again bring to boiling point. Remove from heat at once. DO NOT BOIL. Pack in hot pint jars and seal.

PICKLED SQUASH

Mary Ann Britton
Ahoskie B.Y.W.

- 4 qts. thin sliced yellow squash
- 4 cups small onions
- 2 cups chopped green pepper
- ½ cup salt (plain)
- 4 cups vinegar
- 6 cups sugar
- 1½ tsp. tumeric
- 1 tbsp. celery seed
- 1 tbsp. mustard seed
- 2 qts. cracked ice

Soak squash and onions 3 hours with ice and salt. Drain off salt water. Wash in clear cold water. Mix peppers, vinegar, sugar and spices. Bring to a boil. Place squash in hot jars. Cover with syrup and seal.

SWEET DILL PICKLES

Elsie Gay
Galatia B.W.

- 36 small cucumbers, sliced
- 3 cups cidar vinegar
- 2 tablespoons salt
- 2 tablesp. mustard seed (dry mustard)
- 2 tablesp. dill seed or
- 4 fresh sprigs

Wash cucumbers and cut in ¼ inch slices. Combine remaining ingredients in pot over medium heat. Bring to a boil. Add cucumbers and simmer 20 minutes. Pack in sterilized jars. Ladle with syrup. Seal. Makes about 4 pints.

PLUM CONSERVE

Thelma Mitchell
Cashie B.W.

- 2 lbs. fresh plums
- 1½ cup seedless raisins
- ½ lemon
- 1½ oranges
- 4 cups sugar
- 1 cup chopped pecans

Wash, quarter, and pitt plums - do not peel - put raisins and lemon through food chopper (squeeze lemon first). Slice oranges very thin and quarter the slices. Combine all ingredients in preserving kettle with lemon juice and sugar. Cook gently, stirring frequently for about 1 hour. Add nuts meats and cook 5 minutes longer. Skim if necessary - put sterilized jars and seal. Makes 8 - 8 oz. glasses.

PUMPKIN PICKLES

Mattie Jernigan
Elm Grove B.W.

- 1 qt. vinegar
- 4 lbs. sugar
- 2 T. whole cloves
- 5 lb. pumpkin (cut in 1 in. cubes)
- 2 T. cinnamon sticks (cut up)

Mix vinegar, sugar, cinnamon, and cloves and bring to boil. Add pumpking and boil until tender.

STRAWBERRY JAM

Lois Byrum
Colerain B.W.

4 cups fresh crushed strawberries (about 2 qts. whole berries)
2 cups sugar
1 ⅓ cups Karo light corn syrup

In large kettle, mix together strawberries, sugar and corn syrup. Quickly bring to boil over medium heat, stirring until sugar is dissolved. Cook rapidly 30 to 40 minutes or until jam sheets from metal spoon and becomes clear in color. Stir occasionally to prevent sticking and skim with metal spoon as foam rises to the surface. Remove from heat. Cool 5 minutes, stirring gently. Pour into hot sterilized jars. Seal. Makes 4 one-half pint jars.

STRAWBERRY-FIG PRESERVES

Mrs. Delbert Burnett
Buckhorn B.W.

3 c. very ripe figs
3 c. sugar
2 (small) pkg. strawberry jello

Mix in thick-bottomed saucepan. Stir over heat until it boils, then boil for 15 minutes. Seal in jars. (May add a little fruit fresh to figs.)

FIG PRESERVES

Mrs. Oscar Spruill
Buckhorn B.W.

Peel figs, weigh and place ¾ lb. of sugar for every lb. of figs in pan and let stand over night. The next morning, bring to a boil and cook until syrup begins to thicken. It takes about 1 hour and 15 minutes for 3 ½ lbs. of figs. Put the juice of one lemon in while the figs are cooking. When syrup is to the desired thickness, pour immediately into jars. It is wise to cover with hot paraffin.

PEAR HONEY

Millie Britton
Galatia B.W.

9 cups of peeled, ground, drained pears
9 cups sugar

Mix and cook 10-15 minutes. Add 1 can crushed pineapple (20 oz.) and cook 10 minutes longer. Seal in jars.

QUICK JELLIES (ORANGE, TANGERINE, OR GRAPE)

Gail Edwards
Buckhorn B.Y.W.

1 can (6 oz.) frozen orange, tangerine or grape juice concentrate, thawed
1 pkg. (1¾ oz.) powdered fruit pectin (I used Sure-Jell)
2 cups water
3¾ cups sugar

Prepare jelly glasses. (Sterilize, etc.) Stir juice, fruit pectin and water in saucepan until pectin is dissolved. Stirring constantly, cook over high heat about 2 min. or until mixture comes to rolling boil. Add sugar; heat to rolling boil, stirring constantly. Remove from heat; immediately skim off foam. Fill glasses and seal and store. (Store covered in refrigerator no longer than 2 months.) (I sealed mine with parafin, or you can use jar lids and rims.) 4 eight-ounce glasses. (save foam and eat, it is good, too).

GRAPE JELLY

Mrs. Grady Britton
Galatia B.W.

4 cups prepared juice
7 cups sugar
3 lbs. grapes (purple grapes)
½ bottle Certo

Stem grapes - crush - add 2 cups water. Boil ½ hour. Squeeze and strain. Boil 2 minutes - add Certo - stirring constantly. Skim off foam and pour quickly into glasses. Cover with ⅛ inch hot paraffin.

PORT WINE JELLY

Gail Edwards
Buckhorn B.Y.W.

3 cups sugar
2 cups port wine
½ bottle (6 oz.) liquid pectin, (I used Certo)

Prepare jelly glasses (sterilize, etc.). In top of double boiler, stir together sugar and wine. Stirring constantly, heat over rapidly boiling water 3 minutes or until sugar is dissolved. Remove from heat; immediately stir in pectin. Fill glasses and seal and store. (I sealed mine with parafin, or you can seal with jar lids and rims.) 4-5 eight-oz. glasses.

GREEN PEPPER JELLY

Lou Wilson
Ahoskie B.Y.W.

¼ cup hot green pepper (ground or blended)
¾ cup green bell pepper (ground or blended)
6½ cups sugar
1½ cups white vinegar
½ tsp. salt
1 bottle Certo

Grind peppers together. Combine all ingredients and juice from grinding peppers. In large pot, bring to full boil, stirring constantly. Boil 5 minutes. Remove from heat. Add a few drops of green food coloring ot make light green. Add 1 bottle Certo.
Note: Melt wax in top of double boiler, not on direct heat. It takes 1 large green bellpepper and 8 hot green peppers or 2 small green bell peppers and 10 small hot green peppers

SUNSHINE PEACH PRESERVES

Eva White
Colerain B.W.

3 T. lemon juice (strained)
3 cups sugar
2 lb. peaches, peeled, pitted, and sliced

Pour lemon juice into wide 2½ qt. saucepan. Put peaches into pan and turn carefully to cover with juice. Add sugar and toss lightly with wooden spoon. Let stand 15 minutes or more to form juice. Bring mixture to boil quickly over high heat stirring to prevent sticking. Boil rapidly for 10 minutes or until sugar is melted and fruit is tender. Pour into shallow pans to ¾-1 in. Place in preheated 170 degree oven for about six hours.

SPICED PEACHES

Marion Smith
Buckhorn B.W.

1 pint vinegar
1 qt. sugar
1 bag spices

Boil together in large pan - add firm, peeled peaches. Cook until tender. Put peaches in sterilized jars. Continue cooking syrup - pour over peaches and seal.

PEACH PRESERVES

Judy Blythe
Galatia

2 quarts equal 3 pints
4 tablespoon lemon juice
2 qts. peaches sliced
6 cups sugar

Combine and let stand overnight. Slowly bring to boil. Boil gently until fruit is clear looking and syrup thick, about 40 minutes. Syrup gets thicker when cool. (test)

Acteens

PUNCH (25 SERVINGS)

Myra Davis
Meherrin

- 2 small boxes or 1 large lime jello
- 4 cups boiling water
- 1 ½ cup sugar
- 2 cup cold water
- 1 8 oz. bottle real lemon juice (green bottle)
- 46 oz. can unsweetened pinapple juice

Dissolve jello in boiling water, add sugar and stir until dissolved. Add cold water, lemon juice, pineapple juice. Freeze in plastic container. When ready to serve let thaw to icy stage then add:

- 1 qt. cold gingerale
- 1 pt. lime sherbet

EVERGREEN PUNCH

Lynn Byrum
Menola

- 2 cups sugar
- 2 qts. warm water
- 2 pkgs. lime Kool-Aid
- 1 46 oz. can pineapple juice
- 1 qt. gingerale

Dissolve sugar in water. Cool. Add lime Kool-Aid, pineapple juice and gingerale. Pour over ice. Yields 30 servings.

HELLO DOLLIES

Debbie Liverman
Woodland

- 1 stick butter
- 1 cup graham cracker crumbs
- 1 cup flaked or shredded coconut
- 1 pkg. chocolate chip morsels
- 1 cup nuts
- 1 can Eagle Brand milk

Melt butter, add all ingredients but milk. Pour milk over mixture. Bake at 325 degrees for 30 minutes.

BROWNIES

Wanda Byrum
Menola

Preheat oven to 350 degrees. Melt 5 Tbs. butter insaucepan over low heat. Add ⅓ cup sultana cocoa, sitr until blended. Remove from heat. In bow, beat 2 eggs and 1 cup sugar together , until thick and lemon colored. Add 1 tsp. vanilla and chocolate mixture. Beat well. Stir in ½ cup sifted flour and ¼ tsp. salt until blended. Pour into greased pan. Sprinkle ¾ cup chopped nuts (if desired). Bake 30 to 35 minutes. Cool. Yield 16 brownies.

CHERRY PUFF

Myra Davis
Meherrin

- 2 pkg. 3 oz. cherry jello
- 1 large cottage cheese
- 1 medium jar cherries, drained
- 1 small can crushed pineapple, drained
- 1 large cool whip

Blend cottage cheese and dry jello. Add sliced cherries and pineapple. Mix in cool whip. Let set overnight.

CREAM CHEESE PIE

Eva Jo Marshall
Early's

- 1 cup graham cracker crumbs
- ⅓ cup melted margarine
- 8 oz. softened cream cheese
- 1 can Eagle brand milk
- ½ cup reconstituted lemon juice (measure accurately)
- 1 teaspoon vanilla flavoring
- 1 can (15 oz.) chilled cherry pie filling

Mix graham cracker crumbs and margarine throughly in 9 inch pie pan. Press firmly and evenly over bottom and sides to form crust. Chill. Beat the cream cheese until light and fluffy. Add the Eagle brand and blend thoroughly. Stir in lemon juice and vanilla. Turn into crust. Refrigerate 3-4 hours, or till firm (don't freeze). Top with chilled cherry pie filling before serving. Serves 8.

CHOCOLATE CHESSE PIE

Ann Liverman
Woodland

- ½ stick butter
- 1½ cups sugar
- 3 T. cocoa
- 1 t. vanilla
- 2 eggs
- 1 small carnation milk

Sift sugar and cocoa together. Mix all ingredients. Bake at 350 degrees for about 40-45 minutes.

CHOCOLATE PIE

Rose Brickhouse
Early's

- 4 eggs
- 2 cups sugar
- 2 cups milk
- 5 tablespoons cocoa
- 3 tablespoons butter
- 1 teaspoon vanilla
- 5 tablespoons flour

Cook over medium heat until thick. Mix and pour into a baked pie crust.

COCONUT PIE (W/O CRUST)

Jean Vaughan
Early's

½ stick of margarine or butter
2 eggs
1 cup sugar
1 cup coconut
1 large can of milk
1 teaspoon vanilla

Sprinkle coconut. Melt margarine in pie pan. Mix eggs, sugar, coconut, vanilla and mix together. Swish margarine around pie to pan to grease. Pour ingredients in pie pan. Bake 10 minutes at 350 degrees or until done in center.

CREAM CHEESE BALLS

Gay Harrell
Early's

3 ozs. of cream cheese
2 ½ cups of 10x powdered sugar
½ teaspoon vanilla
dash of salt
⅔ cup nuts

Mix and make balls. Roll in pecans or walnuts.

CHOCOLATE PEANUT BALLS

Donna Young
Early's

1 lb. margarine
2 cups peanut butter
3 boxes conf 10x sugar
1 ts. vanilla
¼ lb. pariffin
1 bag (6 oz.) semi-sweet Choc. Chips

Let butter soften, cream peanut butter and margarine. Add sugar and vanilla. Work in good. Make into small balls. Melt pariffin and chocolate together in double boiler. Dip balls in chocolate with tooth pick or cake tester and drop on paper. These can be frozen.

PEANUT BUTTER CREAMS

Jennifer Askew
Early's

¼ cup confectioners sugar
1 cup chocolate chips
½ cup sweetened condensed milk
1 cup peanut butter

First put confectioners sugar, chocolate chips, milk and peanut butter in bowl. Stir together. Drop pieces on waxed paper and chill. Last, eat your candy.

CHERRY COBBLER

Penny Rawls
Menola

1 large can of cherry pie filling (21 oz.) other fruit pie filling may be used
1 teaspoon lemon juice
¼ cup water
1 pkg. of orange danish rolls

Empty pie filling into casserole. Add water and lemon juice; stir. Top with orange danish rolls and bake until golden brown. 20 to 30 minutes. Bake at 400 degrees. Top with icing. Serve warm.

M & M COLOR COOKIES

Becky Young
Early's

1 x. shortening
½ cup brown sugar
½ ts. vanilla
½ ts. salt
1 ts. water
¼ cup sugar
1 c. 2 tbls. flour
½ ts. soda
¼ ts. water
¾ cup plain M & M's

Blend shortening and sugars. Beat in vanilla water and egg. Sift remaining ingredients together and add to sugar and egg mixture. Mix well. Stir in M & M's. Drop with tbs. onto ungreased cookie sheet bake at 375 degrees until brown. Makes 3 dozen.

OATMEAL DROP COOKIES

Sue Vaughn
Early's

½ c. shortening (margarine)
1 c. brown sugar (free of lumps)
1 egg
1 c. rolled oats (slow-cooking)
¾ c. plain flour
1 teaspoon baking powder
¼ teaspoon salt
½ teaspoon vanilla
½ tablespoon vinegar
¼ cup raisins

Cream shortening 2 minutes. Add brown sugar and cram 3 minutes. Add egg and beat one minute at high speed. Add rooled oats. Sift together flour, baking powder, salt and add beating at high speed. Stir in remaining ingredients. Drop by teaspoonfuls on an ungreased cookie sheet. Bake at 375 F. for 10 to 12 minutes.

SEAFOAM CANDY

Laurie Young
Early's

- 3 cups sugar
- ½ c. light corn syrup
- ⅔ cup water
- 2 egg whites
- ⅛ tsp. salt
- ½ tsp. vanilla
- 1 cup nuts (optional)

Boil sugar, syrup, and water together until it will form a hard ball when dropped in water. Beat egg white. Stir continually until mixture passes glossy stage. Add nuts, vanilla; continue to beat until mixture will hold stiff peaks. Drop by spoonful on wax paper.

QUICK NUT FUDGE

Kim Harrell
Early's

- 1 lb. conf. 10x powdered sugar
- ½ cup cocoa
- ¼ tsp. salt
- 6 tablespoons butter or margarine
- 4 tablespoons milk
- 1 tablespoon vanilla
- 1 cup chopped pecans or walnuts

Combine all ingredients except nuts in top of double boiler. Place over simmering water and stir until smooth. Add nuts and mix. Spread quickly in butter 9x5'' loaf pan. Makes 2 doz. pcs.

RICE PUDDING

Karen Dickerson
Woodland

- 2 c. rice (cooked)
- 3 c. milk
- ¾ c. sugar (brown or granulated)
- 1 c. raisins (optional)
- nutmeg (optional)
- 3 eggs

Mix rice, sugar and milk in large bowl. Beat eggs separately, then add to rice. Place mixture in baking dish. Sprinkle with nutmeg. Place baking dish in pan with water. Bake at 350 degrees for 30 minutes.

MUFFINS

Johnna Dickerson
Woodland

- 1 c. sifted flour
- 1 T. sugar
- 1 egg
- ½ c. milk
- 2 T. melted margarine

Preheat oven to 400 degrees. Mix flour and sugar in a bowl. Make a well. Then add egg, milk and margarine. Beat well. Bake 20 to 25 minutes.

DOUGHNUTS

Johnna Dickerson
Woodland

- 4 c. sifted flour
- 4 tsp. baking powder
- 1 tsp. nutmeg
- ½ tsp. cinnamon
- 1 c. sugar
- 2 eggs
- 1 c. milk
- pinch of salt
- 2 T. shortening

Mix flour, baking powder, nutmeg, cinnamon and salt in large mixing bowl. Cream eggs, shortening and sugar, then add to dry ingredients. Beat well. Add milk alternately. Stir well. Roll lightly on floured board ½ inch thick. Fry in hot grease. Sprinkle with powdered sugar.

DATE DELIGHT

Susan Cooke
Potecasi

- 1 stick margarine
- 1 cup sugar
- 1 egg
- 1 cup chopped
- 2 cups Rice Krispies
- 1 cup chopped dates

Mix margarine, sugar, egg and dates in saucepan. Cook together for 10 minutes (time from the minute you place pan on the hot eye, not when it starts cooking.) Remove from heat add nuts and Rice Krispies. Drop by teaspoon on wax paper. When cool enough to handle, roll into balls. Put fine coconut or powdered sugar in a bag and shake balls in it.

CONGO COOKIES

Dawn Parker
Mt. Tabor

- 1 box light brown sugar
- 1 stick butter
- 3 eggs
- 2⅔ cups flour
- 1 cup nuts
- 1 pkg. semi-sweet chocolate chips 6 oz.
- 1 t. vanilla flavoring

Cream sugar and butter. Add eggs, flour and vanilla. Mix well. Fold in nuts and chocolate chips. Bake in 325 degree oven for 30 minutes.

OVENLESS CHOCOLATE COOKIES

Bonnie Godwin
Mt. Tabor

- 1 cup sugar
- 3 T. cocoa
- ½ c. dry milk
- 2 T. margarine
- ¼ c. water
- ¼ c. peanut butter
- 1 ½ c. rolled oats
- 1 t. vanilla, if you like

Mix sugar, cocoa, dry milk; margarine and water in a pan. Bring to a boil; stir and boil 2 minutes. Remove from heat and add peanut butter. Stir until peanut is melted. Add rolled oats. Add vanilla, mix well. Drop by spoonfuls on waxed paper. Let cool before serving. Makes 24 cookies.

M & M COOKIES

Dawn Parker
Mt. Tabor

- 1 cup crisco
- 1 cup brown sugar
- ½ cup gran. sugar
- 1 tsp. vanilla
- ½ tsp. water
- 2 eggs
- 2 cups & tbs. all purpose flour
- 1 tsp. soda
- 1 tsp. salt
- 1 ½ cups M & M plain choc. candy

Blend crisco and sugars. Beat in vanilla and water and eggs. Sift remaining dry ingredients together and add to the sugar and egg mixture. Mix well. Stir in M & M's. Drop from teaspoon onto ungreased cookie sheet. Bake at 375 degrees for 10-12 minutes or until golden brown. Makes about 3 dozen cookies. For additional color, press extra M & M's into cookies before baking.

DATE FINGERS

Linda Barber
Menola

- 1 egg
- 1 stick butter or margarine
- 1 cup sugar
- 8 oz. package dates
- 2 cups rice crispies
- 1 cup nuts
- 1 teaspoon vanilla

Cut dates in small pieces. Combine everything except rice crispies and nuts. Cook until ti comes to a soft boil. Boil about two minutes. Remove from stove and add rice crispies crispies and nuts. When cool enough to work with, roll in desired shapes. Then roll in powdered sugar or coconut.

DATE BARS

Kay Barber
Menola

¾ cup flour (plain)
¼ cup melted butter
½ teaspoon baking powder
2 eggs, well beaten
½ teaspoon salt
1 cup chopped nuts
1 cup chopped nuts
1 cup chopped dates

Sift flour, add baking powder and salt. Combine with brown sugar. Add melted margarine to the beaten eggs and combine with dry ingredients. Add chopped nuts and dates. Turn into well greased pan. Bake at 350 degrees about 30 minutes. Cut in bars while hot.

BISCUITS

Sharon Whitley
Buckhorn

2 cups self rising flour, unsifted
½ cup shortening
¾ cup milk

Place flour in bowl, cut in shortening with a pastry blender or two knives. Add milk all at once. Mix lightly with fork. Turn dough onto floured surface, kneed slightly. Pat a roll into desired thickness, about ½ of an inch. Cut out biscuits. Place on baking sheet. Bake at 400 degrees for 12 to 15 minutes. Butter and serve. Yields about 15 to 20 servings.

PECAN CRISPIES

Kay Barber
Menola

2 sticks butter or margarine
2 ½ cups flour (all purpose)
2 ½ cups brown sugar
2 eggs
¼ teaspoon salt
½ teaspoon soda
1 cup chopped nuts

Cream butter and sugar; add beaten eggs and beat until blended. Add sifted dry ingredients and chopped nuts. Drop from teaspoon on greased cookie sheet, leaving space between for cookies to spread. Bake at 275 degrees. Makes about 5 dozen.

PECAN PIE

Linda Barber
Menola

½ cup butter or margarine
1 cup sugar
3 eggs, slightly beaten
¾ cup corn syrup
¼ teaspoon salt
1 teaspoon vanilla
1 cup chopped pecans

Cream butter; add sugar gradually and cream together until light and fluffy. Add remaining ingredients and blend well. Pour into pastry shell. Bake at 375 degrees 40 to 45 minutes.

CHOCOLATE PUDDING

Bonnie Godwin
Mt. Tabor

5 T. corn starch
¼ t. salt
½ cup sugar
3 cups milk
¼ cup golden syrup
3 squares (3 oz.) unsweetened chocolate, shaved
1 t. vanilla

Combine corn starch, salt, and sugar. Gradually add milk, add golden syrup and chocolate. Heat to boiling over direct heat and then boil gently 1½ minutes, stirring constantly. Add vanilla. Pour into dessert dishes. Serve cold with whipped cream. Makes 4 cups or 8 servings.

CHARCOAL STEAK

Sandy Whitley
Buckhorn

1 lb. of steak, porterhouse or T bone
⅛ cup prime choice steak sauce
1½ tablespoons worchestershire sauce
2 dashes salt

Mix steak sauce and worchestershire sauce and salt together. Rub this mixture on both sides of steak and let stand on steak for 30 minutes. Then preferably cook on charcoal grill outside, for 4 minutes on one side and then four minutes on the other side. This will give you a medium rare steak. For a well done steak, you can cook the steak more on both sides.

CHICKEN CHOW MEIN

Debbie Liverman
Woodland

1 hen or 2 lg. fryers, salted
1 bunch celery
4 big white onions or equivalent
1 stick margarine or butter
1 can bean sprouts
2 small jars sliced pimento
2 or 3 tbs. soy sauce
dark karo syrup to taste 2-3 tbs.

Cook chicken until tender. Cut into good size chunks. Cook celery in chicken stock until tender. Saute onions in butter. Add bean sprouts, sliced pimentos, chicken, soy sauce, karo syrup, to celery, chicken broth. Season to taste. Add onions, thicken with corn starch. To serve, pour chow mein over rice and top with chinese noodles.

CHILI

Karen Dickerson
Woodland

1 lb. hamburger
2 c. tomato juice
1 large minced onion
chili powder, salt & pepper to taste

Mix all ingredients together. Cook slowly until it thickens. Stir often. Serve hot, over hot dogs, hamburgers, pinto beans, navy beans, pork 'n beans, and fritoes.

QUICK ONE-BOWL COCOA CAKE

Gay Curle
Buckhorn

- 6 tablespoons cocoa
- 2 cups flour
- 1 ½ cups sugar
- 1 teaspoon soda
- 1 teaspoon baking powder
- ⅛ teaspoon salt
- 2 eggs
- ¾ cut butter, melted
- 1 cup cold water

Preheat oven to 350 degrees F., a moderate oven. Sift first six ingredients into mixing bowl. Add the rest all at once. Beat well. Bake in two greased and floured 8-inch layer pans for 40 minutes. Use chocolate Butter Frosting or Mocha Icing between layers and on top.

OLD FASHIONED CABBAGE SLAW

Michelle Newbern
Buckhorn

- 1 t. salt
- ¼ t. pepper
- ½ t. dry mustard
- ½ t. celery seeds
- 2 T. sugar
- 1 T. chopped pimiento
- ½ grated onion
- 3 T. vegetable oil
- ⅓ cup white vinegar
- 3 cups finely chopped cabbage
- ¼ cup chopped green pepper
- 1 grated carrot

Place all ingredients in order given, mix well, cover and chill thoroughly. Garnish with olives if desired. This makes four servings.

Girls In Action

PECAN COOKIES

Cathy Earley
Harrellsville

- 1 cup butter
- 2 eggs
- 2 cups chopped pecans
- 2 cups brown sugar
- 3¼ cups sifted flour
- 2 tsp. vanilla

Cream butter and sugar. Beat in eggs. Add flour, one cup at a time mixing well after each addition. Mix in vanilla and pecans. Shape in logs about 2 inches thick. Wrap in freezer foil and freeze. Slick ¼ inch thick while still frozen and bake at 375 degrees on greased cookie sheet. Baking time 15 to 20 minutes.

COCOA COOKIES

Rhonda Byrum
Menola

- ½ cup cocoa
- 4 tsp. salt
- 1½ cups sugar
- 1 cup butter
- 3½ cups all purpose flour
- ½ cup milk
- 1 egg
- 1½ tsp. baking powder
- 1 tsp. vanilla

Stir dry ingredients. Combine butter, milk, egg and vanilla to make soft dough. Shape into two rolls and chill. Cut into ½ inch slices and bake at 350 degrees for 12 to 15 minutes or until done.

CHOCOLATE PIE

Linda Lowe
Harrellsville

- 2 tablespoons Hersey cocoa
- 2 tablespoons flour
- 1 cup sugar
- 1 cup evaporated milk
- ¾ cup water
- 1 teaspoon vanilla flavoring
- 1 tablespoon margarine or butter
- 2 eggs (separated)

Mix flour, cocoa, and sugar until well mixed, add part of the milk and stir, add egg yolks stir and add remainder, milk, water, vanilla, stir until well mixed. Cook over medium heat constantly stirring until well thickened. Add butter to filling and pour into baked pie shell and cover with beaten egg whites. Bake meringue at 350 degrees until light brown.

CORN PUDDING

Kathy Whitley
Buckhorn

- 4 eggs
- 1 cup sugar
- 1 quart corn
- 1 ½ cup milk
- 1 tsp. flour
- ½ stick butter
- ½ tsp. salt

Beat eggs and sugar, add corn, and salt. Mix flour in milk, stir in. Dot butter. Stir once after butter melts. Pour in casserole dish. Place casserole in shallow pan of water ½ inch deep. Bake in 450 degree oven for 10 minutes or until slightly brown. Then bake at 350 degrees for 30 minutes. Test in center with knife to know when custard is cooked.

PUMPKIN BREAD

Beth Taylor
Christian Harbor - Harrellsville

- 3 cups sugar
- 1 cup salad oil
- 4 eggs, beaten
- 1 (1-lb.) can pumpkin (2 cups)
- 3 ½ cups all-purpose flour
- 1 t. baking powder
- 2 t. soda
- 2 t. salt
- ½ t. ground cloves
- 1 t. ground cinnamon
- 1 t. ground nutmeg
- 1 t. ground allspice
- ⅔ cup water
- 1 t. vanilla flavoring
- 1 cups nuts
- 1 c. raisins

Combine sugar, oil, and beaten eggs, add pumpkin and mix well. Sift together dry ingredients and add to pumpkin mixture. Add water, beat thoroughly. Add nuts and raisins. Mix well and pour into greased loaf pans. Bake at 350 degrees for 1 hour. Yield 3 small loaves.

POPCORN BALLS

Betty Ann Byrum
Menola

- 1 cup light corn syrup
- ½ cup sugar
- 1 pkg. (3 oz.) jello gelatin (any flavor)
- ½ lb. salted peanuts - chopped (optional)
- 9 cups popped popcorn.

Combine syrup and sugar. Bring to a boil and remove from heat. Add gelatin and stir. Add nuts and pour over popcorn mixing well. Shape into ½ inch balls. Yields 4 dozen.

CHOCOLATE FUDGE

Jackie Chinsalo
Winton G.A.

- 2 c. sugar
- 1 c. evaporated milk
- 3 T. cocoa
- 1 t. butter
- 1 t. vanilla

Mix ingredients well. Cook over medium heat until a soft ball forms in cold water. Beat and pour in greased dish. Cut while warm.

SHRIMP CREOLE

Mrs. Finton Warren
Meherrin

¼ cup vegetable oil
½ cup chopped onion
½ cup sliced celery
½ cup chopped green pepper
1 clove garlic (optional)
2 (8 oz.) cans tomato sauce
1 tsp. salt
⅛ tsp. pepper
¼ tsp. chili powder
1 lb. cooked shrimp
4 cups cooked rice

Cook vegetables and garlic in vegetable oil. Mix in tomato sauce and seasonings. Simmer 15 minutes. Add the shrimp, and heat thoroughly. Serve over hot cooked rice. Makes 4 servings.

CHOCOLATE FUDGE

Kim Piland
Winton

2 c. sugar
½ cup milk
¼ c. light Karo syrup
2 squares unsweetened chocolate (melted)

Combine these 4 ingredients in sauce pan and bring to a full boil Boil just 2 minutes. Cool and beat sightly. Add 1 t. vanilla and 1 c. chopped pecans and dash of salt. Beat 1 minute. Pour into buttered pan and cut into squares when hardened.

CHOCOLATE CAKE PUDDING

Betsy Cooke
Potecasi

Cake:

¾ cup sugar
1 cup all-purpose flour
¼ tsp. salt
2 tsps. baking powder
2 Tbsps. cocoa
½ cup milk
3 tbsps. butter, melted & cooled
1 tsp. vanilla

Topping

½ cup granulated sugar
¼ cup cocoa
½ cup brown sugar
1 ½ cups water

Sift sugar, flour, salt, b. powder & cocoa together into a 9-inch square baking pan. Stir in milk, butter & vanilla. Spread batter in pan. Mix topping sugars and cocoa, and sprinkle over batter. Pour water over all and bake in 350 degree oven 45 minutes or until top springs back when lightly touched. Serve warm or cool with cream or sour cream. Serves 6 to 8.

CHEESE TWIST

Jeanne Williams
Winton

⅔ c. sharp cheese
1⅓ c. flour
½ c. butter
salt and red pepper to taste

Combine and work in a dough. Press through a cookie press on a baking sheet. Bake 400 degrees, 10 minutes. Makes 4 dozen. Store air tight.

IMPOSSIBLE PIE

Holli Carter
Ahoskie

4 eggs well beaten
1¾ cup sugar
½ cup self-rising flour
1 tsp. vanilla
2 cup milk
7 oz. coconut (fresh of Angel Flake)
½ stick melted butter

Mix sugar and flour. Add beaten eggs and remaining ingredients. Pour into greased 9 inch aluminum foil pie tins. Bake 350 degrees until brown on top - about 35 minutes.

COCONUT PIE

Linda Lowe
Harrellsville

3 eggs
1 cup sugar
1 cup coconut
2 tablespoon flour
½ stick butter
milk to thin

Combine all ingredients and put into uncooked pie shell. Preheat oven to 350 degrees. Cook until golden brown.

CHERRY-O CREAM CHEESE PIE

Jackie Chinsalo
Winton

1 9-in. crumb crust
1 pkg. (8 oz.) cream cheeze softened at room temperature
1 can Eagle Brand Sweetened Condensed Milk (not evap. milk)
1 can (1 lb. 5 oz.) chilled Comstock Cherry Pie-Filling
⅓ c. lemon juice (measure accurately. Do not use lemon extract. If frozen lemon juice is used, reconstitute to regular strength.)
1 t. vanilla extract

Mix all ingredients well (except the Cherry Pie-Filling). Pour into pie crust. Pour Cherry Pie Filling on top and refrigerate.

CHEESE COOKIES

Beatrice Langley
Ahoskie

2 cups sharp cheese
1 stick butter
1 cup plain flour
1 cup chopped nuts

Mix ingredients. Roll into long roll. Refrigerate overnight. Cut in thin slices and bake in 350 degree oven until brown. Makes 6 to 8 dozen cookies.

STRAWBERRY MINUTE PIE

Terri Parker
Mt. Tabor

- 1 unbaked pie shell
- 1 pkg. (3 oz.) strawberry flavored gelatin
- 1 cup boiling water
- 1 pkg. (16 oz.) frozen sweetened sliced strawberries (unthawed)

Stir gelatin and water in bowl until thoroughly dissolved. Add strawberries. Break strawberries up with a fork. When fruit mixture is parially set, pour into cooled baked pie shell. Chill in refrigerator until filling is set. Just before serving, top with whipped cream or ice cream. Garnish with fresh strawberries. if you like.

FRUIT CRISPS

Phyllis Ricks
Rich Square

- 2 cups Product 19 cereal
- 1¾ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup margarine, softened
- 1 cup granulated sugar
- ½ cup firmly packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup finely cut candied fruits

Measure Product 19. Crush to 1 cup. Set aside. Stir together flour, soda and salt. Mix in Product 19. Set aside. Place margarine, granulated sugar and brown sugar in large mixing bowl. Beat until smooth. Add egg and vanilla. Beat well. Stir in candied fruits and dry ingredients, mixing until well combined. Drop by level measuring tablespoon onto ungreased baking sheets. Bake in oven at 350 F. about 12 minutes, or until lightly browned. Cool slightly before removing from baking sheets. Place on wire racks. Yield: about 4 dozen cookies, 2½ inches in diameter. Variations: In place of mixed fruits, use 1 cup of any of the following, if desired: finely cut dried pitted prunes, apricots or pitted dates: seedles raisins or currants.

PINEAPPLE DELIGHT

Betsy Cooke
Potecasi

(ideal to serve at small get-together)

Split glazed doughnut in half. Place cut side up in a large broiler pan. Top doughnut with 1 slice of pineapple, 2 dots of margarine or butter, and sprinkle on brown sugar. Put in broiler or oven and heat until brown sugar bubbles. Remove from oven, place on serving dish. Top with a large scoop of vanilla ice cream; serve immediately.

PEANUT BUTTER BALLS

Kim Brinkley
Ahoskie

- 3 1 lb. boxes of 10x sugar
- 1 lb. soft butter or margarine
- ¼ lb. paraffin wax
- 1 6 oz. semi-sweet chocolate chips
- 1 cup of peanut butter

Mix sugar, butter and peanut butter well. Roll into small balls. Melt paraffin wax and semi-sweet chocolate chips in a double boiler on the stove. Dip peanut butter balls in chocolate mixture and drop on wax paper.

CHOCOLATE COOKIES

Holli Carter
Ahoskie

- ½ cup shortening
- ½ cup brown sugar
- 1 egg
- 2 cup flour
- ½ tsp. salt
- ½ tsp. soda
- ¾ cup milk
- 2 squares melted chocolate
- ½ cup nuts
- 1 tsp. vanilla

Cream shortening and add sugar, well beaten egg and flour. Add milk alternately. Then chocolate. Drop on greased baking sheet and bake until brown. Cool for 5 minutes.

CONGO SQUARES

Debbie Overton
Ahoskie

- 2¾ cup flour
- ⅔ cup butter or margarine
- 1 lb. box lt. brown sugar
- 1 tsp. vanilla
- 1 cup nuts
- 1 12 oz. pkg. of choc. bits
- 3 eggs

Melt butter and sugar in pan over low heat, cool, put in large bowl, add eggs 1 at a time, add vanilla, nuts and choco. bits. Pour in 9 x 13 inch pan. Bake in 350 degree oven about 25 minutes.

CHOW MEIN NOODLE CANDY

Kelli Dills
Ahoskie

- 1 pkg. butterscotch morsels heated (melted) in double boiler

Remove from heat. Immediately add:

- 1 cup chow mein noodles
- 1 cup salted peanuts (Spanish nuts are best)

Mix and spoon onto a slightly greased cookie sheet.

PECAN BALLS

Shelia Conner
Rich Square

- 2 boxes powdered sugar, sifted
- 1 pound pecans, chopped
- 1 can Eagle Brand milk
- 2 teaspoons maple or almond flavoring
- 1 stick margarine, melted

Mix all ingredients and chill. Shape in small balls and dip in the following chocolate mixture with a toothpick. Mix:

- ¾ block household wax
- 1 small bag semi-sweet chocolate bits
- 1 ½ blocks hersheys chocolate

Melt in top of double boiler.

NUT BALLS

Mary March Baker
Ahoskie

- 3 tbsp. corn syrup
- ½ cup evaporated milk
- 1 tsp. vanilla
- 1 cup chopped nuts
- 2 ½ cups vanilla wafers
- 1 6 oz. pkg. semi-sweet chocolates

Combine chocolate syrup and milk in saucepan and stir until mixed well. Let stand ½ hour or until room temperature. Add crushed vanilla wafers and nuts. Roll in balls by hand and then roll in additional crushed nuts. Yields 4 to 5 dozen.

ADVENTURE COOKIES

Kim Piland
Winton

- 1 c. butter
- 2 c. chopped dates
- 1 ½ c. granulated sugar

Bring to a boil and boil 1 to 2 minutes, stirring often. Take from heat and add:

- 2 well beaten eggs
- 2 t. milk
- 1 t. vanilla

Cool 1 minute, then add:

- ½ c. chopped nuts
- 4 c. rice krispies

Then cool. When cool, roll in small balls and roll in flaked coconut or chopped nuts. Keep in refrigerator.

RICE KRISPIES BALLS

Cathy Earley
Harrellsville

- 1 stick butter
- ¾ cup sugar
- 1 cup chopped nuts
- 1 beaten egg
- 1 small box dates

Bring above ingredients to a rolling boil, stirring constantly until thicken. Remove from stove, add 1 tsp. vanilla, 2½ cups rice krispies. Mix well, let cool. Roll into small balls, then in angel flake coconut mixed with 1 cup powdered sugar.

PEANUT BRITTLE

Mary March Baker
Ahoskie

- 2 cups sugar
- ½ cup hot water
- 1 cup dark Karo syrup
- 2 cups raw peanuts
- 1 tbsp. baking soda (free of lumps)

Cook sugar, karo syrup and hot water until it spins a thread and then add the raw peanuts. Cook this until it is in the crunch stage. Put the baking soda in and beat for a few minutes. Pour into a buttered cookie sheet. Break in pieces when cool.

QUICK PEANUT BUTTER COOKIES

Terri Parker
Mt. Tabor

- 1 pkg. yellow cake mix
- 1 cup chunk-style peanut butter
- 2 eggs
- ¼ cup water
- ¼ cup soft butter

Mix ½ pkg. cake mix and other ingredients with a spoon or electric mixer until smooth. Blend in remaining ½ pkg. cake mix. Mix thoroughly. Drop dough by teaspoons about 3 inches apart on ungreased baking sheet. With a fork dipped in flour, flatten rounds of dough by pressing a crisscross design on top of each cookie. Bake in 375 degree oven for 8 to 10 minutes, or until a light golden brown. Makes 4 to 5 dozen cookies.

NEVER FAIL POUND CAKE

Ann Clayton

- 3 sticks margarine
- 3 cups sugar
- 5 large eggs
- 3 cups cake flour
- 1 cup milk
- 2 teas. lemon extract

Cream margarine, adding sugar gradually. Add eggs, one at time, beating after each addition. Add flour and milk alternately; stir in extract. Bake for 1 hour at 325 and bake 30 minutes. DO NO OPEN OVEN DOOR during baking. Yields 20 servings.

CHERRY WINKS

Jeanne Williams
Winton

¾ c. crisco
1 c. sugar
2 eggs
2 T. milk
1 t. vanilla
2 ¼ c. flour
1 t. baking powder
½ t. soda
½ t. salt
1 c. nuts

Cream together Crisco and sugar. Beat eggs in one at a time. Mix remainder of ingredients. Crush 2 ½ c. corn flakes and roll a small spoonful in corn flakes. Place on a greased pan, place ½ of a cherry in center of each one. Cook 12 to 15 minutes, until brown in oven at 375.

RED VELVET CAKE

Mary Ellen Fairless
Christian Harbor - Harrellsville

1 ½ cups sugar
2 cups cooking oil
2 eggs
1 tsp. vinegar
1 tbsp. red food coloring
2 ½ cups all purpose flour
1 tsp. soda
1 cup buttermilk
2 tsp. vanilla
½ cup margarine
1 8 oz. pkg. cream cheese
1 box confectioners sugar, sifted
1 cup chopped nuts
1 tsp. cocoa

Cream the sugar and oil well, then add the eggs, one at a time, beating well after each addition. Beat in the vinegar and food coloring. Sift the flour with the soda and cocoa, then add the flour mixture alternately with the buttermilk to the egg mixture. Stir in 1 teaspoon vanilla. Blend thoroughly and pour into 2 greased and floured layer cake pans. Bake in a preheated 350 degree oven for 35 minutes or until cake tests done. Combine the margarine with the cream cheese and cream until thoroughly blended. Beat in remaining vanilla and confectioners sugar until of spreading consistency, then fold in nuts. Spread frosting over layers.

CAROLINA LEMON POUND CAKE

Vickie Landrum
Rich Square

Heat oven to 350. Grease and flour bundt pan or tube pan. Prepare Lemon Cake Mix as directed on package except use 2 tablespoons less water. Add ½ cup finely chopped nuts. Bake 45 to 55 minutes. Cool 10 minutes, remove from pan. Glaze with Lemon Glaze, dust with confectioners sugar.

Lemon Glaze: Beat 1 ½ cups lemon frosting mix (dry), 2 to 3 tablespoons hot water and 1 tablespoon light corn syrup until smooth. Stir in 1 to 2 teaspoons water if necessary.

UPSIDE DOWN FUDGE CAKE

Beatrice Langley
Ahoskie

- 1 cup flour
- ¾ cup sugar
- ½ cup milk
- ¾ cup nuts optional
- ½ tbs. cocoa
- 2 tbls. butter
- 1 teas. vanilla

Mix:

- 1 cup flour
- ¾ cup sugar
- ½ cup milk
- ½ tbls. cocoa
- 2 tbls. butter (melted)
- nuts

Pour into buttered square cake pan. Make a sauce by mixing together the following:

- ½ cup white sugar
- ½ cup brown sugar
- 5 tablesp. cocoa
- 1 cup hot water

Pour this sauce over batter hot, just stirred together. Bake in hot oven 400 for 30 minutes. DO NOT OPEN OVEN door while baking. Let cool 20 minutes in pan before cutting in squares and flopping ove in plates. Serve hot.

MISSISSIPPI MUD CAKE

Mary Ellen Fairless
Christian Harbor - Harrellsville

- 1 cup margarine
- 2 cups sugar
- 2 tbsp. cocoa
- 4 eggs
- 1 ½ cups self-rising flour
- 1 ½ cups coconut
- 1 ½ cups chopped nuts
- 1 tbsp. vanilla
- 1 large jar marshmallow creme

Cream the margarine with the sugar and cocoa until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in flour and coconut and stir in nuts and vanilla blending well. Pour batter into a 9 x 13 x 2 inch greased baking pan. Bake in preheated 350 degree oven for 30 minutes or until cake tests done. Remove from oven and spread marshmallow creme over top of cake. Cool.

Frosting

- ½ cup margarine
- 1 box confectioners sugar
- ⅓ cup cocoa
- ½ cup sweetened condensed milk

Cream the margarine with the confectioners sugar and cocoa. Beat in milk to spreading consistency and frost cooled cake.

JEWISH CAKE

Debbie Overton
Ahoskie

- 1 pkg. yellow cake mix
- 1 pkg. vanilla instant pudding (3 oz.)
- 1 cup milk
- ½ cup oil
- 4 eggs
- 1 tsp. vanilla

Mix together above ingredients as listed. Add 1 pkg. grated german sweet choc. Pour into greased tube pan. Pour 1 package semi-sweet choc. bits.(6 oz.) over cake batter. Bake 1 hour at 350 in 10 inch tube pan. Leave in pan to cool.

CARROT CAKE

Shelia Conner
Rich Square

- 2 cups sugar
- 2 cups flour
- 1 teaspoon cinnamon
- 1 ½ cups cooking oil
- 4 eggs
- 3 cups grated carrots
- 1 teaspoon vanilla
- 1 cup pecans

Grease and flour tube pan. Preheat oven to 300-325. Sift flour, sugar and cinnamon together. Beat in eggs and oil. Stir in grated carrots, flavoring and nuts. Bake 1 ½ hours. Ice with Cream Cheese Icing.

Cream Cheese Icing

- ½ stick soft margarine
- 2 teaspoons vanilla
- 1 box confectioners sugar
- 1 8 oz. pkg. cream chesse, softened

Mix all ingredients together and blend well, then spread over carrot cake.

ECONOMICAL PUNCH

Malinda Britton
Ahoskie

- 2 ozs. Citric acid
- 1 large can unsweeted orange juice
- 2 qts. boiling water
- 1 large can unsweeted pineapple juice
- 6 cups sugar
- 4 qts. cold water

Pour 2 qts. boiling water over acid using glass bowl or pitcher. When water cools add other ingredients and 4 qts. cold water. Add ice. Makes 2 gallons.

CREAMY HOT CHOCOLATE

Kelli Dills
Ahoskie

- 1 jar (6 oz.) powdered creamer
- ¾ cup powdered sugar
- 1 box (8 qt. nonfat dry milk powder
- 1 box (2 lb.) chocolate flavored drink mix)

Mix all ingredients thoroughly and store in large airtight container. Use ⅓ cup of the mixture in a cup and finish filling with boiling water. For an extra special treat add 2 scopps of vanilla ice cream.

APPLE JUICE AND CINNAMON HEARTS

Kelli Dills
Ahoskie

For 1 cup apple juice use five cinnamon hearts (or to taste). Heat until cinnamon dissolves. Serve hot or cold.

BEET PICKLE

Michelle Britton
Ahoskie

- 1 gal. small beets
- 2 cups sugar
- 1 stick cinnamon
- 1 qt. vinegar
- 1 tbls. whole alspice

Cook beets until tender. Skin. Mix syrup and pour over beets. Simmer 15 minutes. Pack in hot jars. Cover with syrup. Seal. Process 10 minutes. Makes 4 or 5 qts.

CUCUMBER PICKLE

Michelle Britton
Ahoskie

- 14 lbs. sliced cucumbers
- 6 cups lime
- 1 box salt
  water
- 1 box alum
  boiling water
- 10 lb. sugar
- 1 gal. vinegar
  spices to taste

Take 14 lbs. sliced cucumbers. Soak 12-14 hours, in 6 cups lime. Wash and drain. Soak 4 hours in strong salt water (box). Drain and soak 2 hours in clear water. Bring to boil in strong slum (box) water. Drain. Dip in boiling water and place in 10 lbs. sugar, 1 gal. vinegar and spices to suit taste. Bring to boil and cook 30 minutes.

SPANISH RICE

Christine Gardner
Winton

- 1 lb. hamburger
- 1 medium onion, chopped
  little celery, chopped
- 1 chilli-O-mix
- 1 can tomato sauce
- 1 can water

Cook onion and celery in a little oil until tender. Add hamburger and stir. Cook til it browns. Pour off excess oil. Add Chilli-O mix and tomato sauce and water. Cook at low heat. Serve over cooked rice.

SWEET POTATO CASSEROLE

Malinda Britton
Ahoskie G.A.

- 3 cups mashed potatoes
- 1 cup sugar
- ½ cup butter
- 1 tsp. vanilla

Mix and put in casserole.

Topping

- 1 cup brown sugar Packed
- ⅓ cup butter
- ⅓ cup flour
- 1 cup chopped nuts

Mix with fork until crumbly and spinkle over potatoes and bake 350 for 30 minutes.

LASAGNA

Deborah Leary
Ahoskie G.A.

- 1 small box Lasagna
- 1 16 oz. spagetti sauce
- 1 16 oz. tomato sauce
- 2 2½ lb. ground beef
- 1 pkg. mozzarella cheese
- 1 med. onion chopped
- 1 2 lb. box creamed cottage cheese

Follow directions on pkg. for cooking lasagna. Brown the ground beef and onion. Add salt, pepper, and garlic to taste. Drain. Add sauces and mix well. Place layer of cooked Lasagna in loaf pan, then a layer of hamburger and sauce mix, layer of cottage cheese, layer of mozzarella cheese (shredded). Start another layer of lasagna and continue until all ingredients are used up. Top with parmesan cheese. Bake in 350 oven for 25 minutes or less.

BEEF 'N BEAN SKILLET

Phyllis Ricks
Rich Square

- 1½ cups product 19 cereal
- ¼ cup chopped onion
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 1 tablespoon worchestershire sauce
- 1 lb. ground beef or hamburger
- 1 can (10 ¾ oz.) condensed tomato soup
- 1 can (1 lb.) pork and beans
- ½ teaspoon chili powder
- ½ cup shredded American cheese
- ⅓ cup milk

Measure Product 19. Crust to ¾ cup. Place in large mixing bowl. Add onion, salt, pepper, worchestershire sauce and milk. Mix well. Add ground beef. Mix only until combined. Shape into 6 patties. In large frypan, brown patties on both sides. Drain off excess fat. Add soup, pork and beans, and chili powder. Stir gently to combine. Cover. Simmer over low heat about 30 minutes or until meat is done, Stirring carefully one or twice. Remove cover and sprinkle with cheese. Cook 1 to 2 minutes longer or until cheese melts. Serve immediately in soup bowls. Yields 6 servings.

PEANUTTY PORK CHOPS

Vickie Landrum
Rich Square

- 1 cup croutons
- ½ cup finely chopped salty peanuts
- 2 tablespoons instant mixed onions
- 2 tablespoons snipped parsley
- 1 teaspoon crushed red chili pepper
- ⅓ cup melted butter
- ¾ teaspoon salt
- 8 loin pork chops, cut 1¼ inch thick with pocket
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 jar (10 pz.) apple jelly
- 2 tablespoons lemon juice
- 1 tablespoon water

Mix croutons, peanuts, onion, parsley, and chili pepper. Stir together butter, water and ¼ teaspoon salt. Pour over croutons and toss gently. Season chops with salt and pepper. Stuff pocket with crouton mix. Close openings with skewers. Heat jelly and lemon juice to boiling. Place chops on grill 4 inches from medium coals. Cook 1 hour or until done, turning every 15 minutes and basting with jelly sauce last 30 minutes.

CRAZY CAKE

Beth Taylor
Christian Harbor - Harrellsville

- 1½ cups enriched flour (unsifted)
- 1 cup sugar
- 3 tablesp. cocoa
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vinegar
- 5 tablesp. salad oil or melted butter
- 1 teaspoon vanilla
- 1 cup cold water

Preheat oven to 350 F. Sift together flour, sugar, cocoa, salt and baking soda into ungreased 8-inch square pan. Make 3 holes in flour-cocoa mixture with the back of spoon. Pour the oil into the first hole, the vinegar into the second, and the vanilla into the third hole. Pour the water over all and stir well with a fork. Bake in preheated 350 degree oven 25 to 30 minutes or until cake tester or toothpick comes out clean when inserted into middle of cake. Cool on wire rack. Frost with "SMOOTHY" Cocoa Frosting, your favorite prepared frosting or mix or serve without frosting.

"SMOOTHY" COCOA FROSTING

Beth Taylor
Christian Harbor - Harrellsville

- 3 tablespoons butter
- 2 tablespoons cocoa
- 1¼ cups confectioners sugar
- 1½ tablesp. milk
- ½ teasp. vanilla

Melt butter in small sauce pan over low heat. Remove from heat. Add cocoa to melted butter and stir until smooth. Stir in confectioners sugar. Blend in milk. If frosting is too thin, add a little more confectioners sugar. If too thick, add a little more milk. Stir in vanilla.

(CHOCOLATE) SUGAR COOKIES

Stella & Gladys

⅔ cup shortening
⅔ cup sugar
2 eggs
1 tsp. vanilla
2 cups sifted all purpose flour
½ tsp. salt
1 ½ tsp. baking soda
2 squares unsweetened choco.

Add sugar to shortening while working with a spoon. Mix in the eggs and vanilla and chocolate. Add the sifted dry ingredients. Chill the dough at least 2 hours or overnight. Then roll out to ⅛ inch thick on lightly floured surface cut into desired shapes. Place on oiled cookie sheet and sprinkle with sugar. Bake in 375 oven for 8-10 minutes.

BOILED (OATMEAL) COOKIES

Stella & Gladys

2 cups sugar
½ cup milk
4 tbs. cocoa
2 ½ cups minute oatmeal or oats
1 tsp. vanilla
1 stick butter

Boil sugar, milk, cocoa and butter for three minutes. Add oatmeal and vanilla to the boiled mixture and drop by spoonfuls on waxed paper. Yield 2 to 3 dozens.

PEANUT BUTTER CRUNCH

Stella & Gladys

1 cup white sugar
1 cup white corn cyrup
1 cup crunchy peanut butter
1 cup corn flakes

Bring sugar and syrup to a rolling boil. Blend in peanut butter. Mix in corn flakes. Shape into balls on wax paper. Yield 100 balls.

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